

JUNE 7, 1932

THE NATIONAL Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

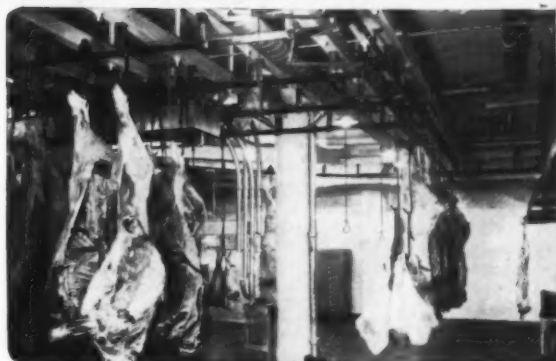


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Damp-Tex Enamel penetrates moisture and sticks to the under surface just as though it were perfectly dry. Damp-Tex quickly dries into a tough water-proof film that stays elastic for years regardless of repeated washings with soap and water. Resists corrosive gases and oxidation. Does not taint food or cause it to taste.

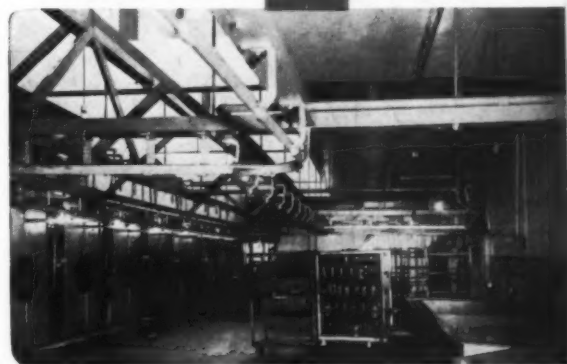


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If after following simple directions the buyer finds any shipment of Damp-Tex does not do all we claim for it, notify us and we will give shipping instructions for the balance and cancel the charge for the amount used, or, if already paid for, will refund the money.

SEND A TRIAL ORDER TODAY

Order one or more gallons of Damp-Tex Enamel Under-coater and we will ship at no risk to you with full instructions for satisfactory results. Damp-Tex, pre-treated at the factory against bacterial and fungus growth, may be had at an additional cost of 30c per gallon.



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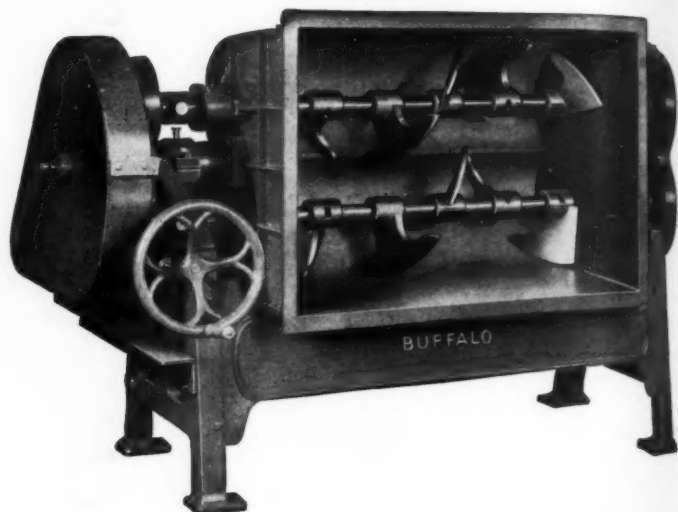
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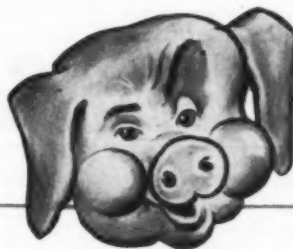
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The National Provisioner—June 7, 1952

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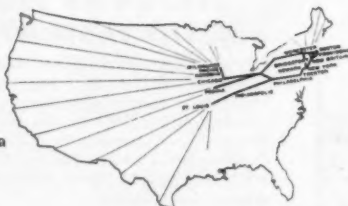
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of nearly 20 years includes hauling assignments for
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THE NATIONAL

Provisioner

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(Mail and Wire)

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ANNUAL MEAT PACKERS GUIDE

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PROGRESSIVE REFINEMENTS

*
Low Bowl (35" from floor to bucket rest)
... easy loading.

*
Heavy Knife Shaft with extra heavy Tim-
ken roller bearings... totally enclosed
and sealed.

*
Turning Plow delivers meat toward cen-
ter of bowl.

*
Flexible Bowl Scraper removes viscous
material from bowl and turns meat over
once for each bowl revolution.

*
Giant Bowl Bearing requires no steady
rests, imposes no "drag"... hence low
power demand.

*
Adjustable Bowl Bearing ring assures per-
fect alignment and seal between bowl
and apron.

*
Adjustable motor base assures accurate
V belt tension.

*
Bowl Drive through roller chain and en-
closed worm gear.

*
Unique lubricant recovery feature.

*
Extra apron clearance allows unob-
structed entrance of meat to knives.

*
"Over the side" unloading keeps meat
always in full view and prevents possible
contamination from contact with under
side of bowl.

*
Automatic Revolving Disk unloader in-
loads the largest bowl in 1/2 minute.

*
Unloader Disk Scraper guides meat into
discharge chute and keeps unloader disk
clean.

*
Unloading chute, heavily tinned.

*
Unloader reducer gears run in oil and
are totally enclosed.

SATISFACTION

SOLID SATISFACTION

The correct operating principle, which has characterized BOSS Silent Cutters* from their first appearance at the turn of the century, and progressive refinement of detail, as indicated by the partial list of features which is a part of this advertisement, "add-up" to solid satisfaction for BOSS users and steadfast good will for us.

Ask any present user what he thinks of his BOSS Silent Cutter! Then ask a BOSS representative to point out the money saving, product improving, production increasing facts of BOSS construction and operation. Or write for our new Sausage Machinery Catalog No. 627-D, which includes details of other BOSS Sausage Equipment also.

*Patents Pending

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

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ROBERT GAIR COMPANY, INC.
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CONTAINERS *and...*

G AIR FOLDING CARTONS

G AIR Multicolor Cartons present a dramatic selling medium for your product when it goes to market... a medium of distinction so powerful that it "Sells On Sight." Yes, G AIR cartons are a great stimulus to impulse buying which is a potent factor in today's "self-service" SUPER MARKETS.

G AIR CORRUGATED CONTAINERS offer the utmost PROTECTION against the many hazards of shipping... truly amazing how they withstand tremendous knocking about and rough usage.

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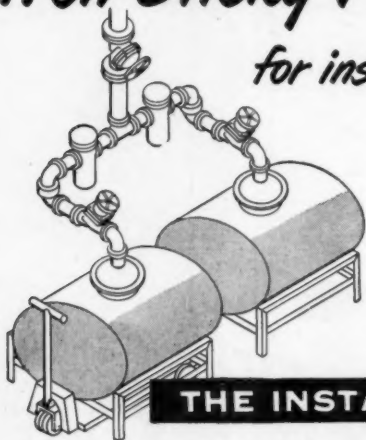


N C. 5 EAST 44th STREET • NEW YORK • TORONTO
N TONS • SHIPPING CONTAINERS

Do Your Valves Fit Your Job

*This Well?
... on Sticky Fluid*

for instance



THE INSTALLATION

Crane Diaphragm Valves on air pressurized liquid latex piping service in paint factory, Adams & Elting Division, The Glidden Company, Chicago.

THE HISTORY

Conventional valves formerly used in this service were hindered by exposure of working parts to the line fluid. The sticky latex would accumulate in the bonnet and stem threads, freezing the stem, and making valve operation difficult or impossible. With 10 or more operating cycles required daily, the plant faced considerable valve trouble and maintenance expense.

Both trouble and maintenance cost were completely eliminated by replacing with Crane Diaphragm Valves. Their fully sealed bonnet keeps the latex out of working parts. They operate smoothly and do not freeze or stick. So well is the customer satisfied with Crane Diaphragm Valves, more have been ordered for new latex lines.

*The Complete Crane Line Meets All Valve Needs. That's Why
More Crane Valves Are Used Than Any Other Make!*

CRANE VALVES

CRANE CO., General Offices: 836 S. Michigan Ave., Chicago 5, Illinois
Branches and Wholesalers Serving All Industrial Areas

VALVES • FITTINGS • PIPE • PLUMBING • HEATING

VALVE SERVICE RATINGS

OPERATION:

Easy - No sticking

SUITABILITY:

Fluid Can't get into bonnet

MAINTENANCE COST:

None to date - None indicated

SERVICE LIFE:

No sign of wear

OPERATING RESULTS:

Production delays stopped

PRICE:

In line - No premium

AVAILABILITY:

Stock item in Crane line

THE VALVE

Crane No. 1610 Iron Body Packless Diaphragm Valves featuring separate disc and diaphragm. Neoprene diaphragm acts as bonnet seal only; isn't pinched or stressed when valve is closed. Conventional type seating makes positive closure even should diaphragm fail. High flow capacity Y-pattern body has non-restricting interior design. Available unlined or fully Neoprene lined. Consult your Crane Catalog or Crane Representative.



METAL CLAD

for Sanitation

JAMISON

SERIES "50" DOOR

IDEAL FOR PACKING HOUSES

THE H. H. MEYER PACKING COMPANY, OF CINCINNATI, joins the long list of Packing Houses from coast to coast installing JAMISON Series "50" Doors—METAL CLAD—for extra sanitary protection. The continual "washing down" in Packing Houses requires sturdy, sanitary, water-tight doors. These features, and the others listed on the right, insure that you get the most for your money when you get JAMISON. Jamison Cold Storage Door Co., Hagerstown, Md., U. S. A.



FULLY METAL CLAD . . . Door Matches Sanitation of Walls and Floor So All Can Be Washed Down.



STEEL KICK PLATES AND STEEL FRAMES . . . Provide Extra Strength for Protection Against Battering of Trucks and Support for Extra Width Doors.

*You get more
for your money*

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JAMISON

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THE LEADER FOR OVER 50 YEARS

*One of America's Largest
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PLANTS AT PHILADELPHIA, CHICAGO, ORLANDO • BRANCH OFFICES: NEW YORK, BALTIMORE, PITTSBURGH, ST. LOUIS

You CAN'T Buy Better CANS

Pre-Seasoned Flavor

WILL MAKE YOUR HAM
A "SPECIALTY OF THE HOUSE"



"The Man You Knew"



The Founder of
H. J. Mayer & Sons Co., Inc.

That savory serving of ham is what brings back this restaurant's clientele, time after time. Chefs may change at this restaurant. But the special, spicy goodness of the ham never varies...because it is imparted to the ham in the curing process by the NEVERFAIL 3-Day Ham Cure. In NEVERFAIL a special blend of aromatic spices is incorporated with the curing salts...permeates every morsel and fibre of the meat as no surface seasoning can do. The NEVERFAIL Spiced Cure formula is a Mayer family secret that adds a special goodness all its own to the fine old-fashioned, full-bodied ham flavor. At the same time, NEVERFAIL produces an eye-catching cherry pink color and a uniformly tender texture, firm and juicy.

You can capture the profitable bulk of the ham business in your community with NEVERFAIL Pre-Seasoned flavor. At the same time, the NEVERFAIL 3-Day Ham Cure adds to your profits by cutting costs. It reduces the time in cure. And it saves the high labor cost and uncertainty of mixing your own curing compound. Write today for complete information.

Pre-Season your bacon, sausage meat and meat loaves! Use NEVERFAIL Pre-Seasoning Cure as a rubbing compound and in your chapper. Inquire about Neverfail Pumping Cure for pumped bacon.

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Plant: 6819 South Ashland Avenue

IN CANADA: H. J. MAYER & SONS CO. (CANADA) LIMITED, WINDSOR, ONTARIO

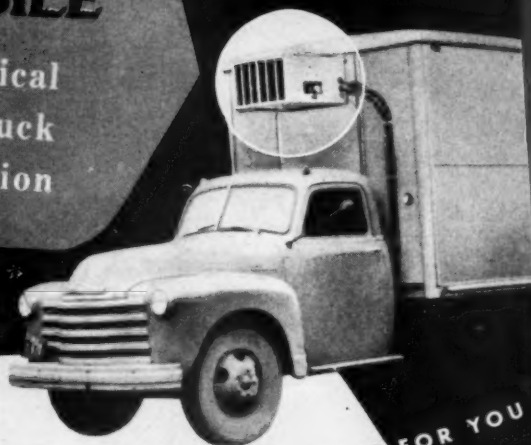


BULLETIN NO. 301

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"L" and "LE"



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Cooling

MEANS EXTRA PROFITS FOR YOU

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PORK	OYSTERS	

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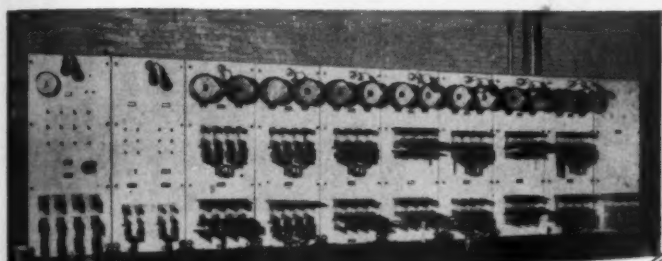
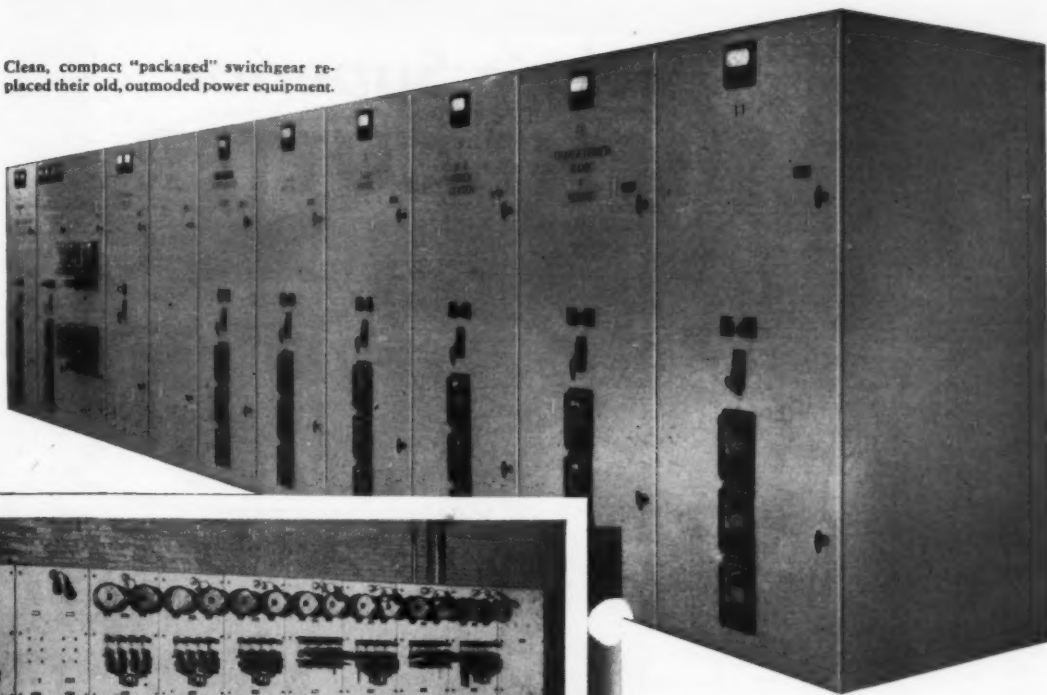
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Save Money!

Send for this timely information on new Coldmobile protection for perishables. Low first-cost. No separate engine or storage batteries. Automatic temperature control and defrosting. Occupies virtually no cargo space. More BTU's per pound of unit weight than any other truck refrigeration. Prompt shipments can start your savings now.

Write for new Bulletin No. 301, today!

Clean, compact "packaged" switchgear replaced their old, outmoded power equipment.



How a modernized Power Distribution System saves money for this meat packer

Recently, a middle western meat-packing plant discovered their outmoded power system was wasting money. The old system was of the wrong type, was unable to take care of new loads being added to the system, was undependable, and was costing money generally. So Westinghouse worked with them and their consulting engineers in planning a new system.

Old Outmoded Equipment Replaced

One of the first moves was to replace the dangerous old open-knife switch equipment with modern power centers like that shown above. These combined in one safe, compact unit both the transformers and the switchgear for a whole section of the plant.

Greater Safety and Flexibility

Besides being highly dependable, there are no exposed live parts to create a safety hazard. Their

packaged design permits additional units to be easily added as the demands on the system increase. The draw-out breakers permit easy maintenance.

Westinghouse Can Help You, Too

If your power system needs modernizing, or if you plan to build or expand, use Westinghouse know-how in the Food Industry to help you plan the power system or drives best suited to your needs.

J-94921

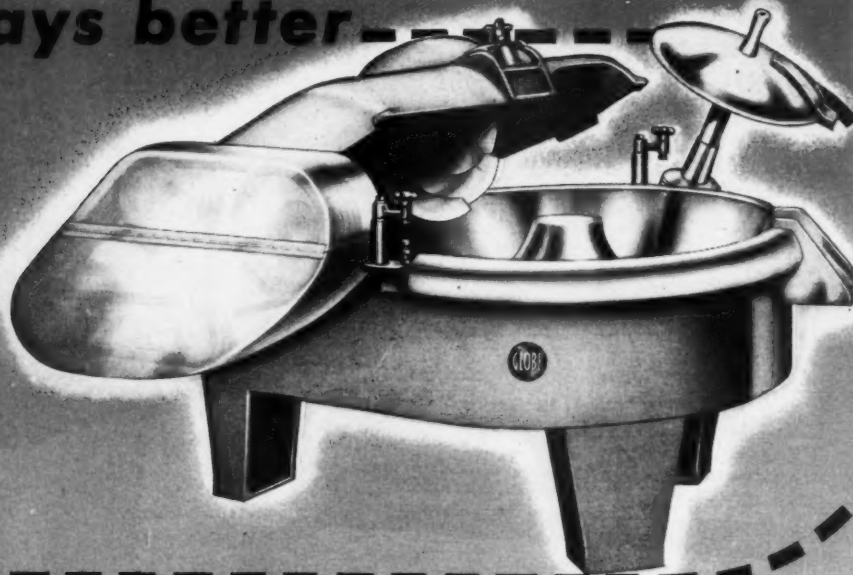
YOU CAN BE SURE... IF ITS
Westinghouse

**EQUIPMENT FOR
FOOD PROCESSING**



Globe's Superior SILENT CUTTER

10 ways better—



1. New, advanced cutting principle—faster cutting, lower heating.
2. All food contact surfaces easily cleaned.
3. Hand rails and unloading chutes highly polished, easily removed for cleaning.
4. No tools needed for cleaning purposes.
5. Universal alignment of bowl and cover seals effectively, controls Knife clearances and minimizes frictional losses.
6. Drive motor permanently mounted to frame—frictional heat eliminated.
7. Drive and unloader motors are fan cooled—fully inclosed—bowl is highly polished nickel cast iron—also available with chromium finish on cutting surfaces.
8. Disc type unloader, automatically operates when lowered into bowl, shuts off motor when raised.
9. Comes equipped with noise and vibration dampeners.
10. Simple V-Belts drive knife shaft for quiet, vibrationless action.

Globe's Superior Silent Cutter has everything — does its job better and faster than ever before. See how it can speed up production in your plant. Write for full details today.

37 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

The **GLOBE** *Company*

4000 SO. PRINCETON AVE.
CHICAGO 9, ILLINOIS



Record Food Output Predicted for 1952

The Department of Agriculture predicted this week that food production in the United States this year may set a new record. On the whole, however, Bureau of Agricultural Economics officials believe that the increase in food supplies will be almost exactly matched by the increase in consumer demand which will come with higher wages and expanding defense expenditures.

Supplies of the higher grades of beef this fall will be only a little larger than last fall, the USDA said, but supplies of medium and lower grades of beef will be up relatively more. Lamb and mutton output the remainder of the year will be only slightly above the output last year. Pork supplies will continue small. According to USDA calculations, the civilian per capita consumption this year will probably be cut 4 per cent from 1951. As a result pork prices are likely to be as high or higher than in late 1951.

Committee on Stabilization Policy Named

A 13-member Interagency Committee on Stabilization Policy has been created to provide the Office of Defense Mobilization with advice and recommendations on stabilization policy. Economic Stabilization Administrator Roger L. Putnam will be chairman. The move is an effort on the part of John R. Steelman, acting defense mobilization director, to tighten up control of his office over stabilization matters. They have been handled in the past on a largely independent basis by the Office of Price Stabilization and the Wage Stabilization Board.

The committee will consist of representatives of each of the 12 agencies which are regarded as having a consistent interest in stabilization: Departments of Defense, Treasury, Commerce, Agriculture, Labor, the Defense Production Administration, the Federal Reserve Board, the Housing and Home Finance Agency, the Council of Economic Advisers, the National Security Resources Board, OPS and WSB.

Chemicals in Food in Limelight Again

The controversial subject of chemicals in food appeared prominently in the news this week. Two food trade associations—the American Institute of Baking and the American Bakers Association—adopted a "statement of principles" setting forth their views on use of chemicals in foods (see page 34). In recent years a number of new chemicals have been proposed for bakery products, and many attained widespread usage.

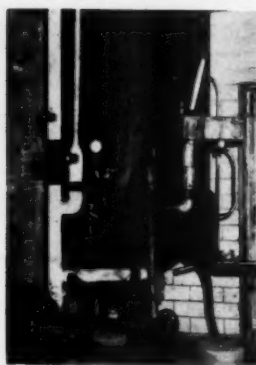
In a speech before an association of extract manufacturers, Dr. R. C. Newton, Swift vice president in charge of research, discussed the question of chemicals in food (see page 21). They will play an important role in future progress of the food industry, he said, but advocated thorough testing of each new chemical substance before it is used in food for human consumption.

Senate Group Approves Inspection Appropriation

The Senate appropriations committee has approved as part of the Agricultural Appropriation Bill, 1953, an additional appropriation of \$600,000 for federal meat inspection over the \$13,660,000 approved by the House. The Senate is expected to act on the bill within a week and it will then go to conference. Regarding meat inspection, the only difference between the two bills is the amount to be appropriated.

Perishable Meat to Be Exempted from Renegotiation

It is reliably reported from Washington that the exemption committee of the Renegotiation Board has acted favorably on the recommendation of meat industry organizations to exempt perishable meat from renegotiation after June 30, 1952. A temporary exemption has been in effect since the first of the year. It is understood that in revising the regulation affecting perishable items, the committee has attempted to clarify the livestock products which will be exempt. Bacon, hams and all meat and meat products which must be preserved under refrigeration will be exempt, according to reports.



Compact wet rendering unit handles all of the packer's poorer grade skimming fats. The rendered fats are treated and filtered and grade B white.

Up Quality Grease Yield at Minimum Cost



Crackling drain pans are equipped with electrical hoist for easy lifting of end gate. Each pan has steam coiling to keep cracklings loose. Operator here feeds screw conveyor.

HANDLING adds nothing but cost to the product. In processing a product with a margin that is low, heavy material handling costs can easily wipe out that margin. While no packinghouse operation can absorb excessive material handling costs, the rendering department, because of current low product values, must shave these expenses and, at the same time, avoid any procedures which would result in down-grading the product.

In adding an inedible rendering department during a recent expansion in plant facilities, the executives of the Home Packing Co., Terre Haute, Ind., wisely decided to streamline handling operations and to adopt up-to-date aids and practices in connection with the rendering operation.

As Robert S. Scott, vice president and general manager, stated, "What by-product credits we could hope to earn in a normal market might well be lost through charges for excessive manual handling."

In employing modern practices, such as segregation of raw material, end-point control, and tallow washing, management tried to insure that the plant's product would possess maximum salability.

During preliminary planning the plant's sewage was studied. At the time no effort was being made to seg-

regate any of the effluent or to salvage grease-bearing material. G. H. Becker, rendering superintendent, concluded that approximately $\frac{1}{2}$ lb. of grease bearing material per hog was being discharged with the sewage. This was a sizeable loss in view of the plant's slaughter of 2,000 hogs per day.

However, the best method of using this material presented a problem. Catch basin skimmings, if placed in the melter with the other inedible material from the hog, would lower the quality of the grease obtained from the entire charge. It was decided to render catch basin skimmings separately. Plant waste is segregated so that water containing grease and solids goes through the catch basin while relatively clean water is dumped directly into the municipal sewage system.

To insure further the quality of the grease, two additional steps are taken. First, since the skimmings deteriorate rapidly, a 500-gallon capacity wet tank has been installed for speedy and separate rendering of the skimmings. Second, the grease is refined by washing it with a tri-sodium phosphate solution and is then filtered. These additional steps have raised a normally brown



Screw conveyor carries cracklings to flight conveyor that moves material up and into expeller press.

grease to B white grade. The plant salvages the skimmings from its hasher-washer and its casing cleaning units to fortify the animal food value of its cracklings. The skimmings are collected by means of individual skimming troughs located at the various units and flow to a blow tank from which they are blown to the melters. Being rich in ammonia, they add nutritive value to the cracklings. Also slush (settlings) from the lard tanks is run into the cookers by gravity from the slush tank.

Raw material charging takes place on the killing floor level. Inedible material is brought to the charging room

in truck lots from the dressing department and is lifted by a hoist to a feeding table from which it slides into the hasher-washer. Once hashed, washed, and drained, the fats are charged directly into the domes of the three cookers. Condemned carcass material and bones also is charged into the cookers without prior breakdown.

An internal pressure of 25 lbs. is built up in the cooker and maintained for approximately 25 minutes or longer to break down the bone, etc. The pressure is built up just before the product becomes sandy while the product in the cooker is between the glue and the sandy stage. At the end of this internal pressure period, the product is usually finished, the pressure released and cooker opened.

Vacuum for the cookers is provided through barometric condensers that empty into a hot well. A steel cat walk is installed at the gate valve level of the 6-in. vapor lines. These are closed during the pressure buildup and then cracked at the by-pass for the rendering cycle. Becker has welded a 6-in. drag line to the vapor line just ahead of the gate valve. The drag line empties into the hot well beneath the water level, and its function is to prevent

clogging of the vapor line. Prior to its installation, clogging of the by-pass with sucked-up material resulted in building up internal pressure within the cooker and this required several hours to relieve. Since the drag line has been installed there has been no trouble with excessive internal pressure. If any material should be carried up the vapor line by the vacuum, it will fall into the drag line and be carried by it to the hot well from which the floatable solids are skimmed and charged to the wet rendering tank. The hot well acts also as a catch basin, having a built in concrete baffle wall.

The cookers are set on five-foot foundations and equipped with a new shell-supported drive. The cookers were mounted at the five-foot height to permit rapid and easy servicing of the steam traps, valves, etc., and, at the same time, to protect the insulation of the cookers from splashing during washing.

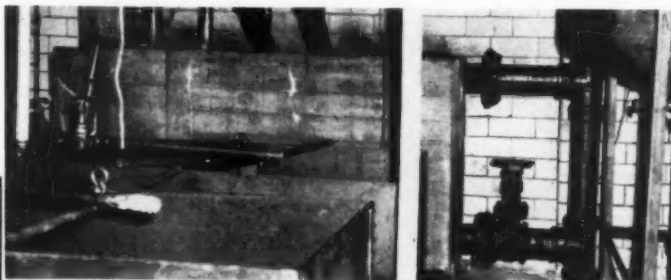
An additional advantage of the high placement is gained in the slope in the percolators. Dumped from the cooker, the freed fat drains from the cracklings and flows down the 5-degree slope, carrying with it the sediment to a frontal point from which it can be readily

cleaned. It is not necessary to lift the drain pan grating to remove the sediment.

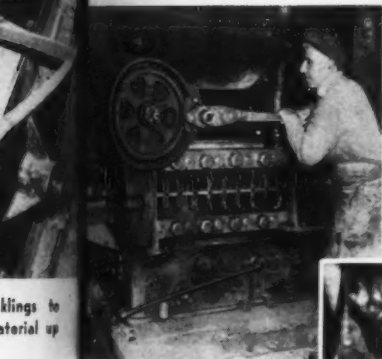
The percolators are equipped with an electric lift gate. Being set at an easy working level, the cracklings can be hoed into a screw conveyor that carries them to a flight conveyor. This device, in turn, carries the material to a mechanical screw press. The pans are equipped with steam coils for rapid grease runoff and to keep the cracklings fluffy.

The screw conveyor rests in the drain pan frame separated from the front of the pan by a spill-over cover. In hoeing the cracklings any excess is retained on the cover. Not being troubled by the danger of spillage, the operator can unload the drain pan quickly. Pressed cracklings are trucked into the bagging room where, depending upon the product being made, they are mixed with dried blood, run through a grinder cyclone and bagged.

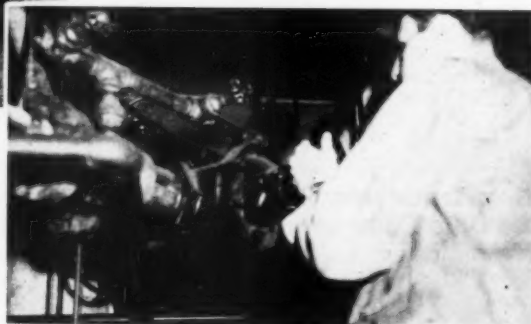
All the grease from the various units is settled out in batch lots in settling tanks and then pumped to mixing kettles where it is treated with trisodium phosphate. Abram Miller, plant superintendent states this washing technique which was developed with the



Above is view of hot well into which barometric and drag lines discharge. Salvaged grease is skimmed from hot well and placed in wet rendering unit.



Worker tightens main screw on expeller to attain maximum grease yield.



Employee closes main gate valve on vent line to build up internal pressure for adequate bone breakdown.



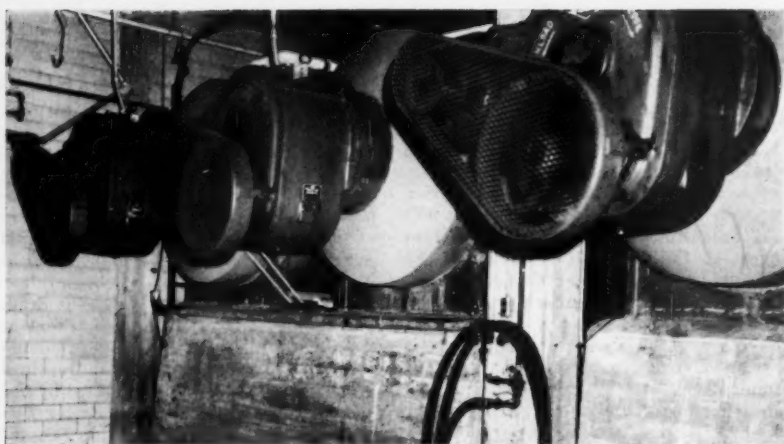
Men in front of washing tanks at right are G. H. Becker, superintendent, rendering department, and Don Jeffers, assistant superintendent.

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The three inedible cookers in the Home Packing plant are powered by shell-mounted drives. The cookers are set high enough so that maintenance and cleaning can be performed easily.

cooperation of representatives of the Procter & Gamble Chemical Division improves the quality by removing suspended fines. Miller states that the washing technique is as follows: Heat the settling tank of grease to 160°F. and add 11 lbs. of the solution (one pound of tri-sodium phosphate to 10 pounds of water thoroughly dissolved) for each 1,000 lbs. of grease. The mixture is agitated rapidly with air while the temperature is increased from 170 to 180°F. It usually takes 30 minutes to increase the temperature within this range. When the grease temperature reaches 180°F., the steam coils and the agitator are shut off and the grease is allowed to settle for 12 hours. At the end of the settling period the slush in the bottom of the tank is drawn off and put back into the dry melters at the end of the cook. The plant has three settling tanks. Grease from the wet rendering unit handling catch basin skimmings is also filtered prior to pumping into storage.

As was stated previously the grease from the skimmings cooker grades B white, while the grease from the cookers grades Choice white.

The settling tanks are cone shaped at the bottom to facilitate settling and drain off. Mounted 4 ft. 6 in. above the floor they in no way inhibit good rapid clean up. The settling tanks hold approximately 6855 lbs.

The packer uses an electronic end-

point indicator in determining the end of the cook and is well pleased with its operation. Use of the indicator frees the operator from the necessity of giving close attention to a cook. When the indicator gives its signal for the end of the process, the operator as a double check, samples the product manually. Simplicity of the end-point device permits any employee to take over the cooker operation if the necessity arises.

The blood dryer is located in a separate room in which the plant grinds and bags its cracklings. This unit is a conventional dry melter to which the raw blood is blown from a collecting tank. Becker estimated the plant salvages about 1.5 lbs. of dried blood per animal. Time required to dry the blood runs approximately from six to eight hours.

A crew of three men handles all inedible rendering operations. Scott states that the high degree to which handling has been mechanized with conveyors and pumps performing most of the product movement, has permitted the packer to attain an economical operation.

Equipment credits: Cookers, Pow-R-Pak Drive, crackling drain pans, conveyors, and end-point indicator were all furnished by Allbright-Nell Co., Chicago; expeller by V. D. Anderson Co., Cleveland, and valves by Crane Co., Chicago.

House Approves Extension Of Water Pollution Act

A bill providing for a three-year extension of the Water Pollution Control Act (HR 6856) was passed early this week by the House and sent to the Senate. The measure was passed by unanimous consent. HR 6856 extends the act slated to expire June 30, 1953, until June 30, 1956.

Funds to enable the Public Health Service to carry out investigations for control of pollution and for aid to the states must be passed separately.

New Truck Levy Proposed By Ohio Engineers Group

Enactment of legislation increasing Ohio's gasoline tax rate from 4 to 5 cents a gallon and providing for imposition of a weight-distance tax against trucks was advocated by the County Engineers' Association of Ohio at a recent meeting. The engineers also backed a recommendation by the Automotive Safety Foundation for a long-range highway construction program, but suggested it be cut to ten instead of 20 years.

Sees Direct Relation Between Low Protein Intake and Heart Disease

High quality protein, such as is furnished by meat and other animal foods, is now recognized by most physicians and dietitians as indispensable to healthful living. This opinion was expressed by Dr. Clayton J. Lundy of the Rush Division, University of Illinois School of Medicine, writing in the current issue of the National Live Stock and Meat Board's publication, "Food and Nutrition News."

Calling attention to the fact that many observers have declared that an adequate protein intake is believed to be necessary to protect against anemia, Dr. Lundy also points out a seeming direct relationship between low protein intake and heart disease as revealed by surveys. In one survey it was shown that in the case of 100 patients with heart disease, 25 per cent had low protein intakes as indicated by the fact that their blood protein levels were 6 grams or less per 100 cc of blood, compared to the normal level of 7.4 grams per 100 cc. of blood.

Of special significance was the fact that of 23 other patients suffering from coronary thrombosis—a condition in which there is a blood clot in a branch of the artery which supplies blood to the heart muscle—65 per cent were in the low blood protein level class. For this reason, Dr. Lundy asserts that it would be logical to regard as important the level of blood protein in relation to coronary thrombosis.

"It is now thought that premature aging and diminution of energy and body functions are in part due to an inadequate intake of protein food as well as of vitamins," Dr. Lundy states. He concludes that liberal amounts of animal protein such as meat, milk and eggs, would appear to be advantageous in the diets of all persons, especially those in the upper age brackets as a preventive measure against arteriosclerosis and the all too often resultant coronary thrombosis.

New OPS Appointments

Several changes in the staff of the Food and Restaurant Division of the Office of Price Stabilization have been announced. Irvin L. Rice, who had been chief, livestock and meat distribution branch, OPS, was promoted to assistant to the director of the Food and Restaurant Division. Asa R. Tuttle was named acting chief of the livestock and meat distribution branch. Joseph H. Keller was named acting chief of the meat and fish branch.

Financial Notes

Tobin Packing Co., Rochester, N. Y., has declared regular dividends of 15¢ on its common and \$1.75 on its preferred, to be paid July 1 to holders of record June 16.

How Cleveland Packer Curbs Air Pollution

THEURER-NORTON PROVISION CO. of Cleveland recently faced a serious problem in connection with boiler room operations. Some 20 years ago the firm installed a pulverized coal burning boiler. The 286-h.p. Sterling boiler has done a good job in filling the steam requirements of the packinghouse. However, in burning pulverized coal it emitted a considerable quantity of fly ash which drew the disfavor of municipal authorities.

Management of the firm realized that replacement of the boiler would be costly in money and down time. Moreover, a mere change in the method of firing the boiler would not necessarily assure abatement of the fly ash problem in a manner acceptable to the city authorities.

Plant engineer H. A. Mileski vetoed any idea of boiler replacement. While the Sterling unit required a relatively heavy load for optimum combustion efficiency, and its coal had to be handled carefully in storage to assure that dry pre-heated fuel entered the pulverizer, the boiler had more advantages than disadvantages. It was realized that the efficiency of all large boilers drops off at standby loads. No major savings could be gained by replacement.

Mileski decided to attack the problem by seeking a permanent solution without discarding the type of fuel in use. The coal used by the packer was considered to be the most economical fuel for his situation.

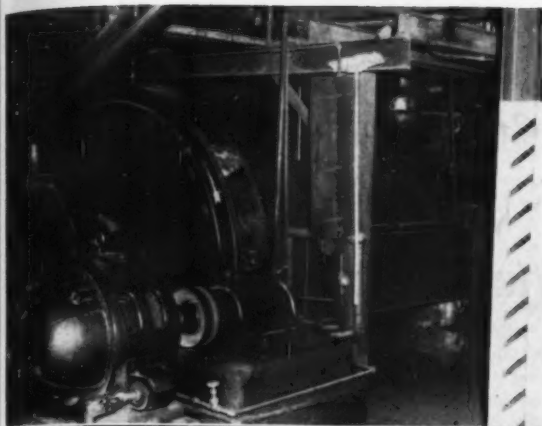
A study of the boiler room showed that a high efficiency dust collector could be installed with no major boiler re-setting or modification in the physical plant.

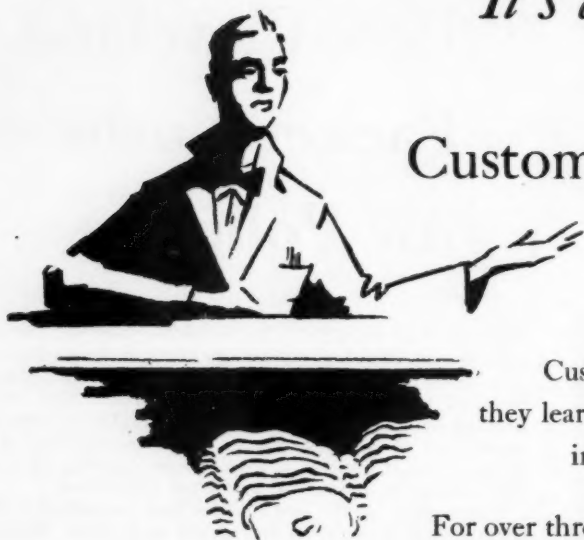
The unit selected and installed, a Prat-Daniel Valmont Type S tubular dust collector, has performed in a very satisfactory manner. Municipal authorities consider the plant's elimination of fly ash to be adequate. Mileski states that the unit has a collection efficiency of at least 90 per cent. In one-day test runs the collector has separated about six and one-half 55-gal. barrels of fly ash from the boiler exhaust gases. Fly ash weighs about 4.25 lbs. per gal. or 230 lbs. per barrel.

In the fly ash eliminator the hot gases pulled from the boiler enter specially-designed S type tubes. The gases enter the centrifugal tube through a narrow and high inlet designed for maximum efficiency. The S type tubes are particularly well adapted to handling fine particles of fly ash of 1 to 2 microns in size. The central outlet tube provides an easy exit for the dust-free vortex produced by the whirling gases in the cyclone. A flare at the bottom of the central tube assists in forcing the incoming dust to precipitating walls of the main tube. Freed of their fly ash, the

(Continued on page 38)

PHOTOGRAPHS TOP TO BOTTOM include: Coal pulverizer that is preheated with hot gases from the boiler and feeds coal directly from 100-ton hopper located above; View of dust collector. In foreground are barrels filled with fly ash and at right is shown the induced draft-stack installation; H. A. Mileski, plant engineer, checks amount of fly ash in outdoor stack; plant officials R. C. Theurer, president, and I. S. Norton, vice president.





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Chemicals in Foods

Dr. Newton Advises Thorough Testing Before Using New Substances in Foods

PUBLIC misunderstanding regarding chemicals in food must be corrected by the food industry itself, Dr. R. C. Newton, vice president of Swift & Company in charge of research, said last week in Chicago.

Speaking at the forty-third convention of the Flavoring Extract Manufacturers' Association at the Edgewater Beach hotel, Dr. Newton said chemicals play an important role in future progress in the food industry. However, he advocated thorough testing of new substances before they are used.



DR. NEWTON

Pointing out that actually all foods are chemical, Dr. Newton said for centuries man has used many chemicals in processing foods.

"These chemicals have stood the test of time and are universally accepted as wholesome," he said. "There is no logical reason, therefore, why the public sometimes should give the word 'chemical' a sinister connotation."

Dr. Newton discussed in detail several unsound premises in propaganda on this subject which he believes have created confusion. (See the PROVISIONER's article in the issue of April 19, 1952, page 45.) He then added:

"You may believe me that the only true issue involved is the responsibility to see that the food product reaches the human consumer in a condition that will provide nourishment and, at the same time, present no hazard from its consumption. The fulfillment of this responsibility requires not only facilities but, also, a great deal of technical knowledge and above all, a high standard of ethics for public welfare.

"At various times, chemical substances have been proposed for use in food products which we manufacture and distribute. More than 20 years ago, Swift & Company undertook a study of the use of anti-oxidants to inhibit the rate of development of rancidity in fats. One of these antioxidants, gum guaiac, was subject to most complete biological testing.

"Where there is well established usage over a period of time sufficient to cover life span of man, this should be scrutinized as good evidence in the establishment of maximum levels even though animal experimentation is incomplete.

"This problem of chemicals in food involves residues from insecticide treat-

ment, from defoliant, plant hormones, etc., as well as those added in processing or treatment. The presence of deleterious substances may be just as harmful if they are accidental contaminants as if purposely added.

"There is another side to this problem which, in the long run, is of nearly as great importance as that of preventing the use of toxic chemicals. I refer to the possible harm that could be done by inhibiting progress if the law were improperly administered. To take the position that chemicals in food are bad and must be prevented at all costs would, eventually, impede man's progress in his struggle to master the forces of nature. It must be obvious to all, that food production on the farm in many cases depends on the use of insecticides. Thus, it will be seen that an arbitrary ruling may have a tremendous effect on the food supply. A little study will provide numerous illustrations on an equally beneficial effect of chemicals in imparting good functional properties to food substances. The prevention of the use of such chemicals would create a handicap in the utilization of food quite as important as the prohibition of insecticides would adversely affect food production.

Safety Most Important

"For reasons indicated previously, it would seem to be in the public interest to provide in any revisions of the Food and Drug Law a clear and decisive statement of the requirements necessary to secure approval for the use of such chemical substances. The wording of the law should be such as to protect the consuming public first, but, also, to protect the food producer and processor against arbitrary and scientifically unsound rulings of an Administrator.

"An illustration of such a positive and unequivocal statement of the requirements of the law is to be found in Section 4 of the Meat Inspection Act (21 USCA, Section 74) which reads in part as follows:

"... and said inspectors shall mark, stamp, tag, or label as 'Inspected and Passed' all such products found to be sound, healthful, and wholesome, and which contain no dyes, chemicals, preservatives, or ingredients which render such meat or meat food products unsound, unhealthful, unwholesome, or unfit for human food."

"Safety is the first and by all odds the most important consideration with respect to human food. The food industry has always subscribed to the principle of safety first and by and large is favorable to a compulsory program for pre-testing of all new chemical substances in food. Our in-

dustry must make its position clear on this point.

"It is time the various segments of the food industry announce in unequivocal terms the high standard of ethics which has in the past and will in the future be its guide. We must not remain silent while others give the wrong impression of our industry."

Dr. Newton reported that this question is, at this moment, under consideration by at least six such food trade associations."

Dr. Newton, along with several other leading food scientists, has urged the food industry to embrace and announce a high standard of ethics regarding the subject of chemicals in foods. Such a standard of ethics should cover these points, he feels:

"(1) It is the responsibility of the food manufacturer and distributor to produce and distribute foods which are wholesome and nutritious and to safeguard against any contamination or adulteration which would render them unwholesome.

"(2) The food industry should continue to improve its products and it should not be afraid to use new materials providing these new materials have been thoroughly tested to assure against any hazard to the consumer.

"(3) The food industry should acknowledge that one of the factors affecting public health is the wholesomeness of food and that safeguarding public health is a proper function of government.

"(4) The food industry should favor an amendment of the Federal Law to give the regulatory bureau such as the Food and Drug Administration sufficient authority to prevent the use of any new substances in food if such use creates a hazard to the consumer."

New Meat Regulations Are Proposed for Spokane

A Spokane, Wash. city ordinance regulating retail and wholesale meat establishments is being studied by city health officials. The ordinance was drafted after several years of work. It would require a \$10 annual license for every wholesale and retail establishment. Meat salesmen would be required to have a health card and a license costing \$2 a year. The ordinance also would require refrigerated counters or coolers with glass protection in all stores which sell meat. Further, it would provide for grading of meat.

Ban Horsemeat in Sausage

Texas is among those states which do not permit including horsemeat in sausage mixtures, the State Health Officer George W. Cox warned recently. His statement followed editorial criticism in some newspapers of a recent OPS authorization for putting horsemeat in certain sausage products.

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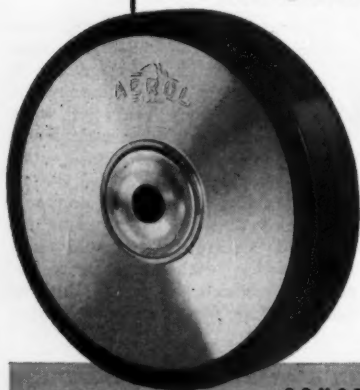


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Senate Rushes to Complete Work on Controls Measure

LATE Wednesday the Senate voted to keep equal representation for labor, industry and the public in a new Wage Stabilization Board. It was necessary for Vice President Barkley to vote to break the 41-41 tie. The Senate has been working overtime this week in an effort to finish work on its bill controlling wage and price controls until next March 1 and allocations until June 30, 1953.

A letter from Philip Murray, CIO president, and similar assertions from the AFL, helped the Senate adopt the tripartite arrangement. Murray wrote that a board without union members would assure labor's hostility. Late last week President Truman sent a letter to the Senate opposing a proposal to make the WSB an all-public body and strip it of its authority to recommend settlements in labor disputes.

Under the Senate bill, several other changes would be made in the WSB setup. All members of the board would have to be confirmed by the Senate. At present the President names them without Senate approval. The board's work under the Senate bill would be limited more closely to wage stabilization matters. For instance, it would not be permitted to intervene in disputes between labor and management unless both sides agreed and it could not pass on the union shop question.

The Senate banking committee had previously voted for a board composed only of public members with almost no authority to mediate in labor-management disputes. It is believed that the House will adopt a provision for a wage board similar to that desired by the Senate banking committee.

On the motion of Senator Fulbright, the Senate inserted into its bill an amendment to the Walsh-Healy act to the effect that future wage determinations under the act are subject to judicial review within 90 days. The Walsh-Healy Act gives the secretary of labor power to require government contractors to pay the prevailing minimum wage as he finds it in any locality. The Fulbright amendment would also give industry the right to appeal to the courts from the secretary's interpretation of certain terms.

The Senate also adopted an amendment by Senator Ferguson that would narrow federal control over imports. It would lift import limits and allocations on commodities purchased abroad if domestic production is ample for defense, stockpiling and foreign military aid. There would be no ceiling on the price a U. S. manufacturer could pay for such imports. The amendment would also provide that all import controls must be lifted whenever domestic production of a commodity is sufficient

to meet all civilian requirements plus defense needs.

Meanwhile the Senate banking committee worked to draft an amendment to the Defense Production Act extension to deal with the steel strike, but Sen. Robert Taft announced he will fight any such legislation until the President has invoked the Taft-Hartley.

In other developments affecting the controls legislation, Sen. Hubert Humphrey proposed that a commission on labor-management relations be set up to recommend legislation to settle labor disputes and that the Senate ask parties to the steel dispute to resume collective bargaining; the U. S. Chamber of Commerce called upon Congress for a controls law amendment to ban use of controls to implement International Materials Conference recommendations; the Committee for Economic Development urged that price and wage controls be extended only to December 31 of this year, and the CIO urged defeat of pending "anti-labor" amendments.

When the Senate opened debate last week on the controversial bill extending controls, it soundly defeated a proposal to let price and wage controls die on June 30. This was the first test of strength on the issue. In its report to the Senate, the banking committee had stated that continuation of economic controls is essential to security.

Overhead Cost Adjustments

To help manufacturers in calculating ceiling price adjustments under the so-called Capehart amendment to the Defense Production Act, OPS has modified its procedural regulations to facilitate determination of overhead cost adjustments. The action was taken in Amendment 3 to SR 17 under CPR 22, and is effective June 3.

Originally, adjustments covering overhead were to be based on a comparison of overhead expenses in the period January 1, 1950, to June 30, 1950, and a comparable period in 1951. However, some manufacturers in business before June 24, 1950, were not in business on January 1 of that year. The amendment permits manufacturers who started in business before March 31, 1950, to use as their 1950 overhead period the first six months they were in business. If they did not start in business until after March 31, they use as their 1950 overhead period the first three months they were in business during 1950. In either case, their 1951 overhead period must cover the same months as those used for 1950.

The regulation is also changed to permit manufacturers who did not keep their records on a calendar month basis to use a six-month accounting period which ended between June 1 and July 31 for the 1950 and 1951 overhead periods, instead of a six-month period which ended between June 16 and July 31 as originally provided.

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PERSONALITIES and Events OF THE WEEK

►Charles Essman has been named New York representative for John J. Felin & Co., Inc., Philadelphia, it was announced by Wells E. Hunt, Felin president. During his 24 years in the industry Essman has been associated with several large meat packers and has specialized in sales since 1935. Essman was employed by John Morrell & Co. for 21 years and became assistant manager in 1950 while serving as the firm's representative in the New York area.

►Joseph M. Bauer has been appointed manager of the sausage manufacturing department of Merchants Wholesale Meat Products Co., Marquette, Mich. Bauer learned the trade from his father, a packinghouse operator in Vienna. After a time as a journeyman in Germany, he came to America in 1920 and joined Eisenmenger Meat Co., St. Paul, Minn. He worked there 27 years and became superintendent.

►The wholesale meat business of I. Zacks & Sons, Iron Mountain, Mich., has been sold to Mose Cohodes & Son.

►Dr. Harry E. Goresline, food technologist of the poultry branch of the Production and Marketing Administration, USDA, will leave the Department on July 5 to join the staff of the Quartermaster Food and Container Institute of the Armed Forces in Chicago. Dr. Goresline will be chief of the stability division of the Institute and will supervise scientific investigations on foodstuffs. He leaves the USDA after 22 years.

►William G. Somerville, assistant sales manager of the Albany Packing Division, Tobin Packing Co., Albany, N. Y., was one of five recently elected officers of the National Sales Executives of Eastern New York.

►A fire which swept through the stockyards of Armour and Company at Birmingham, Ala., killed some 500 or 600 animals and sent hundreds of others rampaging through Birmingham streets. At dawn the morning following the fire cowboys joined police in a roundup covering almost half the city.

►Carl G. Mayer, vice president, Oscar Mayer & Co., Chicago, recently inspected the company's newest plant, located in Los Angeles, Calif. The

AFTER PRESENTING a 50-year gold lapel pin, Wesley Hardenbergh, AMI president, shakes hands with George M. Foster, retiring president of John Morrell & Co. of Ottumwa, Ia. John Morrell Foster, who succeeds to the Morrell presidency, is at left. The ceremony occurred at the Ottumwa Country Club, May 27, at a dinner attended by 225 members of the Morrell Club and their guests.



company acquired the plant, which is presently being enlarged, about a year ago. Speaking informally during his visit, Mayer stated that he has "great faith in the continuing growth of the southern California market." Mayer was conducted on a tour of the plant by its manager, B. A. Childs.

►A ten-year program which is expected to double the capacity of the Maurer-Neuer Co., Arkansas City, Kans., was described recently by A. B. Maurer, president, at an annual meeting of the city's Chamber of Commerce.

►Awards for faithful service were recently presented to employees who had been with the Forst Packing Co., Kingston, N. Y., for more than five years. Sixty employees had been with the company more than ten years; 52 more than 15 years; 32 more than 20 years and 16 for more than 25 years. More than half the total force have been with the company for five years or more.

►In a list of new officers and directors of the Eastern Meat Packers Association, published last week in the PROVISIONER, A. F. Goetze, president, Albert F. Goetze, Inc., was incorrectly listed as a director to serve the term 1952 to 1955. This name should have been D. J. Harrison, president, C. A. Durr Packing Co., Inc., Utica, N. Y. Other directors for this three-year period are E. J. Slotkin, Hygrade Food Products Corp., and F. M. Tobin, Tobin Packing Co.

►Fred Smullin, who had rendering plants in Tampa, Fla., and in Jacksonville and New Orleans, died unexpectedly May 18 while on a business trip to Havana, Cuba. Smullin was an early member of the National Ren-

derers Association and was a charter member of the Southeastern Regional Renderers Association, organized in 1948. His early training in the rendering industry was received in plants in the New York city area.

►A business name has been filed in the Erie County, N. Y. clerk's office for the Sibby Provision Co., 503 Niagara st., Buffalo, by S. Charles Miltello.

►Herbert George Groundwater, 60, former plant manager in Montreal for Canada Packers, Limited, died recently after a long illness. He came to Canada from Scotland in 1912 and was connected with the meat packing industry all his life. He joined Canada Packers in 1930 as plant manager and retired in 1943 due to illness.

►Earl K. Lewis, city sales manager, G. H. Hammond Co., Hammond, Ind., died recently. He had been with the company since 1934, except for four years during World War II.

►Recent visitors at the Chicago plant of Swift & Company were Vittorio DeSica, Italian motion picture director who produced such films as "The Bicycle Thief" and "Shoe Shine," and Thornton Wilder, author of "Our Town" and other books and plays. DeSica was in Chicago studying large city scenes preparatory to filming a new picture.

►Robert C. Bryan, 53, a city salesman in Fort Smith, Ark. for the Webb and Jack Wholesale Meat Corp., died recently. He had previously been a salesman for the Banfield Packing Co. for 16 years.

►A fire which caused damage estimated at \$200,000 to the Tri-Mont Packing Co., Triumph, Minn., burned out the interior of the cement block



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structure and destroyed 150 head of dressed beef. Faulty wiring or lighting or a combination apparently caused the blaze.

►William J. Shorter, 61, formerly vice president of the plant at Montevideo, Uruguay, owned by Swift & Company, died recently. He and his wife had continued to live in Montevideo after he retired in 1950. Shorter started with Swift at the South Omaha plant as a cattle driver.

►The Newark, N. J. sales office of Kingan & Co., Indianapolis, established last November, is now in full operation. The current issue of *Kingan Folks* discusses reasons for establishing an office in Newark and introduces the sales staff to all Kingan employees. R. L. Webster, who formerly managed a car route out of Miami, Fla., for Kingan, is the manager.

►William T. Easley, a salesman for Hunter Packing Co., St. Louis, from 1940 to 1950, has rejoined the staff of the country sales department and will represent the company at Clarksdale, Miss.

►Cincinnati Butchers' Supply Co., Cincinnati, has announced that its plant will be closed for a two-week vacation period from June 29 until July 13, inclusive. While its shipping department will be closed during this time, the company has made provision for emergency shipments.

►T. P. Nelson, manager of the credit department, John Morrell & Co., Sioux Falls, S. D., has retired after 41 years continuous service. G. R. Olsen was appointed to succeed him. Olsen joined Morrell in 1927.

►Clarence Wesley Dennett, 57, a sheep buyer for Armour and Company, Kansas City, for 43 years, died recently.

►The Swift Choral Club at Omaha, Nebr., recently presented its annual spring concert for the public. The club is an independent organization made up of both plant and office employees of Swift & Company. It was organized in 1945 as an all-girl chorus but was reorganized the next January to include male voices.

►Hugo Benz, 57, slaughterhouse operator at Batesville, Ind., died recently.

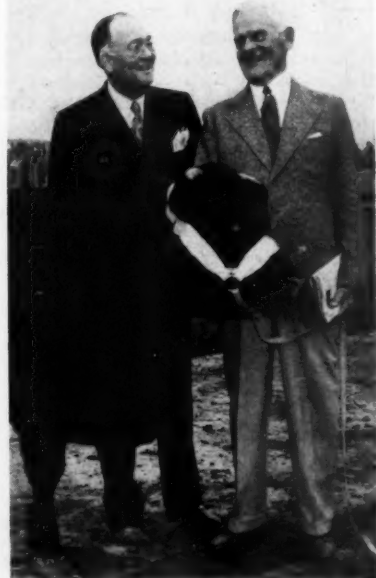
►J. V. Christensen, general manager of Compania Sansinena, a large packinghouse in Buenos Aires, Argentina, recently visited the plant of Canada Packers Limited, Toronto, to see at first hand the Can-Pak beef dressing on the rail system.

►One of a series of articles appearing in the Houston, Tex. *Chronicle*, under the by-line of Elmer Summers, agriculture editor, featured Woodrow Wilson Bailey, superintendent of the Houston Packing Co. It reviews his business career from the time he graduated from Texas A and M College with a degree in animal husbandry. For a time he managed a

canning plant for the Texas Prison System, resigning to pioneer the first locker refrigeration plant at Texas A and M. During the last war he served in the Quartermaster Corps, working in connection with meat procurement. He joined Houston Packing Co. in 1946.

►It has been reported that the Central Eureka Mining Co. will merge with Kaufmann Meat Co., San Jose, Calif. According to the mining company president, Donald D. Smith, there are advantages of diversification. Gold mining is a depression business while meat packing is a sound prosperity business. Also, Central Eureka needs new capital which Kaufmann Meat could provide, in return obtaining stock control of the mining company which would give it a "recession hedge."

►The Nat Buring Packing Co., Memphis, Tenn., is negotiating to purchase the building adjoining its plant owned by the A. S. Barboro & Co. Price is reported at \$200,000 and Buring would spend about \$150,000 in remodeling and equipping it. It would be used for an expansion of the company's smoked meats department, Nat Buring, president, said. With the new building, Buring would have a total of 85,000 sq. ft. of space in its Memphis plant. It also operates the former Lee Wilson Packing Co.



A SHORTHORN heifer, "Edellyn Rosewood 65th," brought \$10,000 at the twenty-seventh annual sale at Edellyn Farms. The farms, located near Chicago, are owned by Thomas E. Wilson, chairman of the board of Wilson & Co., who is shown at right above with purchaser Henry Knight of Nicholasville, Ky. and the heifer. The price is believed to be the highest ever paid for a Shorthorn heifer. The 42 head of purebred Shorthorn brought \$82,820.

Sucher Packing Co. Elects New Officers and Directors

Arthur Beerman has been elected chairman of the board of directors of The Sucher Packing Co., Dayton, O., it was announced following the annual stockholders meeting. Other directors elected to the board are Harry Samler, Hy Fineststein and Jerome Goldman.

Officers appointed by the board include Samler, president; Fineststein, vice president; Walter Leopold, vice president in charge of sausage operations; Milton Rosenthaler, vice president in charge of plant engineering; Kenneth E. Smith, vice president in charge of pork operations; Gerald H. Wilks, secretary, and Abe Solomon, treasurer.

at Wilson, Ark., a slaughtering plant.

►E. O. Lever, district manager of branch houses in Ontario for the Swift Canadian Co., Ltd., Toronto, has been appointed to supervise the company's branch houses in the province of Quebec. He has been with the firm 39 years.

►Egon Hertz, sales representative in Chicago and the state of Michigan for Berth. Levi & Co., Inc., has completed 25 years' service with the firm. Hertz recently flew to his native country, Denmark, for a reunion with family and friends. It was there that he received his early training in the casing industry with the firm of Schaub & Co.

►Harry Bobsin, Bobsin Casing Co., Chicago, and Mrs. Bobsin, together with L. E. Liebmann, Liebmann Packing Co., Green Bay, Wis., and Mrs. Liebmann will sail June 11 on the Queen Mary for a two months' trip to Europe. They plan to cover the entire eastern European area by auto.

►L. T. Force, plant superintendent of the St. Boniface plant of Canada Packers Limited, has been appointed assistant general superintendent of the firm. Force was instrumental in the development of the system of beef dressing on the rail.

►J. Clinton Troy, 66, retired salesman for Armour and Company, died recently in Pittsburgh, where he had lived all his life.

►John B. Hooper, 68, a former salesman for Hunter Packing Co., St. Louis, died recently at Nashville, Tenn. He had retired in 1949.

►Sebastian Silberman, retired manager of the Armour and Company unit at Paterson, N. J., died recently.

►Harry N. Stein, who formerly practiced law in New York and New Jersey, has been named special assistant to the director of enforcement, Office of Price Stabilization in Washington.

►The Albany Packing Division of the Tobin Packing Co., Albany, N. Y., is again sponsoring baseball game broadcasts of the Albany Club of the Eastern Baseball League.



Always better... **IN ARMOUR NATURAL CASINGS!**



Yes, you'll certainly notice the difference in your sausage when you use *Armour Natural Casings*. Why? Because every Armour Casing is inspected and graded — tested for its quality. And they're uniform in size, shape and texture. Come in a wide variety to fit all your needs. Try them — your sausage is always better in *Armour Natural Casings*!

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ONE of the most comprehensive analyses of current practices in determination of salesmen's auto expense allowances has recently been prepared by the Sales Managers Bureau of the St. Louis (Mo.) Chamber of Commerce covering reports from 218 companies that had 4,769 salesmen automobiles. The report offers the meat packing company executive not only a valuable check against his firm's present policies but may contribute ideas in methods adaptable to his own situation.

In this report 62 companies covered 1,023 company-owned cars; 189 companies reported on 3,657 cars owned by their salesmen, and 16 companies reported on 89 leased cars. Thus salesmen-owned cars comprised 87.6 per cent of the total.

It was found that 142 companies, or 65.1 per cent of the total operated on a basis of salesman-owned cars only with 38 or 17.5 per cent being a combination of salesman-owned and company-owned cars, and 22 or 10 per cent being company-owned cars only. The remainder were small reports on other conditions of ownership. Of the reporting companies it is to be noted that 84 companies or 38.6 per cent of the total reporting operated from one to five cars each graduating up to seven companies (or 3.2 per cent) operating 101 cars and over.

The survey revealed that flat mileage is by far and large the preferred method of payment in cases of salesman-owned cars with 98 companies or 45 per cent reporting on 720 cars listing this method. Thirty four companies, comprising 17.2 per cent of the total made no allowances; 23 companies comprising 11.6 per cent had an allowance and mileage basis; 18 had a fixed allowance; nine had actual expense basis; eight had differential basis between city and territory; seven had fixed allowance plus expenses; five had graduated mileage, and five had other methods.

Of the 89 companies reporting a flat mileage allowance 40, having 324 cars, paid on a basis of 6c per mile; 22 having 201 cars paid 7c; 10 having 57 cars paid 5c; six having 76 cars paid 8c; three each paid 7½c and 6½c; two each paid 5½c and 10c, and one company paid 5½c.

Twenty-three of the companies reported an increase in allowance of 1c per mile during the year, eight advanced more than 1c and two advanced less than one cent. Sixty-seven companies reported that they paid charges for tolls on bridges, ferries, etc., and 57 paid for parking; 30 paid for public liability and property insurance. Sixty-seven firms reported that they were satisfied with the plan they had and 68 of the 89 reported that their salesmen were satisfied with the allowance plan being used.

Of the 23 companies (with 697 cars) reporting payment of allowance and mileage, this was divided as follows:

Auto Expense Allowances

Here's a recent report on methods for handling auto expenses and what 218 companies allow their salesmen.

\$60 a month plus 2c a mile; \$60 a month plus 6c a mile outside local travel area; \$50 a month plus 6c a mile outside local travel area; \$40 per month plus 3c a mile; \$40 a month plus 4½c per mile; \$35 a month plus 5c a mile over 700 miles; \$35 a month plus 3½c a mile; \$32.50 a month plus 3½c a mile; \$31 a month plus 3½c a mile; \$30 a month plus 6c for the first 1,000 miles, 3c all over; \$30 a month plus 4c a mile; \$30 a month plus 3½c a mile; \$25 a month plus 3½c a mile; \$15 a week plus 4c a mile; \$11.50 a week plus 3c a mile; \$8 a week plus 5c a mile; \$3.50 a day plus 3c a mile; \$2.50 a day plus 5½c a mile; \$1 a day plus 4c a mile; 3½c per mile plus 2c per mile for depreciation.

The foregoing represents a complete tally of the methods reported and gives any executive a usable combination to fit his own particular situation.

Of the 23 companies paying fixed allowance and mileage, 11 reported that they had increased the allowance and/or mileage since the first of the year; nine reported no change. Of these, 21 pay charges for tolls on bridges, etc., and 17 companies pay salesmen for parking charges.

Five companies reporting on the use of 82 cars said their allowance method was established on a graduated mileage basis. Five different plans were outlined as being used:

- 1) First 1,000 miles per month, 7c; next 500 miles, 6c, and all over 1,500 miles, 5c.
- 2) First 400 miles per month, 8c, and all over 400, 7c.
- 3) First 10,000 miles per year, 7c, and all over 10,000, 6c.
- 4) First 500 miles per month, 8c; next

500 miles per month, 7c, all over 1,000, 6c.

5) First 1,200 miles per month, 7c, and all over 1,200 miles, 6c.

In this group four reported that they had increased allowances during the year and two reported a change from a flat mileage basis to the graduated mileage basis.

Of 18 companies with 143 cars who paid fixed allowances, three paid \$50 per month, two paid \$45, two paid \$35, two paid \$10 per week and one each paid \$40 per month, \$18 per week, \$15 per week, \$5 per week, \$25 per month plus gas and oil. Four had increased allowances during the year and ten paid charges for tolls, five paid for parking and three paid insurance.

Seven companies with 90 automobiles reported their method as fixed allowance plus expenses with four companies having increased their rate of allowance during the year. Two paid \$50 per month plus actual expenses while others paid \$40 per month plus actual expenses, \$30 per month plus gasoline, \$15 per month plus all operating expenses, \$10 per week plus gas and oil and tolls and one reported fixed charges plus 4.1c per mile as its basis.

No information on costs was supplied by 14 of the companies using 77 leased cars but their reaction was given as generally good. One company reported that its high mileage salesmen do not like the plan but low mileage men like it.

Eight companies reporting on the use of 367 cars had a differential allowance basis and seven of these had increased their allowances during the year. The largest group, covering 231 cars, paid \$44 per month for city sales-

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VOTATOR Lard Processing Units are designed for capacities of 3000, 5000, and 10,000 pounds per hour. VOTATOR Deodorizer requires less than half the stripping and vacuum steam needed for batch methods.

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Let him prove to you the amazing difference in KILL POWER assured with Diversey Modern System of Insect Control! No INSECT IMMUNITY BUILD-UP with Diversey Insecticides because only genuine high quality Pyrethrum is used, assuring quick kill power always! Call, write or wire today!



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men and 5½¢ per mile for territory salesmen. The next group, covering 90 cars, paid \$1.48 per week plus \$1 a day plus 3.1¢ per mile for city salesmen and 7½¢ for territory salesmen.

Thirty-four companies reporting experience with their 830 cars in making no allowance included this in commission rates and salaries. Of these, 18 required insurance to be carried, one paid insurance in full, two paid insurance in part and one paid actual expenses on weekly vouchers but sums advanced were later deducted from the gross commissions.

Five companies using 490 cars had other plans. One company using the services of a firm of consultants which prepared a plan for each salesman based on driving costs within his territory, reported that its average allowance per mile currently was 5.61¢ per mile. The year before it was 5.35¢ per mile.

Another company pays \$45 per month plus 3.5¢ per mile, with an additional allowance of \$10.35 per thousand miles for all over 18,000 miles annually.

The reports received from 59 companies covering 1,017 company-owned cars are of great interest. Twenty-nine companies with 689 cars supplied information on operating cost per mile with the lowest cost reported as 3.25¢ per mile and the highest 7.72¢ per mile. In the following table are costs for a selected group with the figures including expenses, insurance and depreciation.

NUMBER CARS	AV. COST PER MILE	RANGE	
		FROM LOW	TO HIGH
13	6.85	4.5	8.0
150	5.4	5.3	5.7
4	4.75	4.0	5.3
33	4.71	4.65	6.14
38	4.25	3.5	5.0
35	4.0	3.6	4.8
81	5.17	4.05	5.24
12	4.75	3.5	5.5
6	5.7	5.0	6.2
20	3.25	2.25	5.5
84	5.41	5.12	5.72
4	7.72	6.14	10.48

Different bases for replacement were: 1½¢ per mile or 50,000 miles; every other year; 1 year or 20,000 miles; 40,000 to 50,000 miles; four to five years; 3 years or 100,000 miles; 30,000 to 40,000 miles; 3 years or 60,000 miles; 9 months or 30,000 miles, and mileage and time.

Summary findings on these reports showed the average cost per mile for two companies was 3.0 to 3.9¢ on 21 cars; for 11 companies 4.0 to 4.9¢ per mile on 241 cars; 5.0 to 5.9¢ per mile with eight companies on 305 cars; 6.0 to 6.9¢ per mile with five companies on 95 cars and from 7.0 to 7.9¢ per mile with three companies reporting on 27 cars.

On the subject of personal use of company automobiles, 12 companies permitted the practice, 23 permitted it with reservations and nine did not permit the privilege.

For interesting information about people you know spend a few minutes' time reading Up and Down the Meat Trail on pages 24 and 26.

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New Stuffing Horn Has Three Design Changes



The Visking Corporation has introduced a new stuffing horn which incorporates three simple but radical departures from traditional horn design as follows:

- 1) A flat flange design is said to afford easier cleaning and greater strength than the bell flange. Stuffing tests show that the new flange in no way slows the flow of emulsion. (See upper photo.)
- 2) A special projection at the stuffer end of the horn prevents the casing from "sealing" against the flange and trapping air. With this modification, air is expelled from the casing while emulsion flows freely.
- 3) The new horn can be had with either a straight or diagonal tip cut at a 30-deg. angle. According to Visking, the diagonal tip allows quicker and easier placement of the casing on the horn. (See lower photo.) The horn is made of stainless steel.

OPS Asks High Court to Review Safeway Decision

OPS has filed an appeal with the U.S. Supreme Court, asking review of a decision of the U.S. Emergency Court of Appeals to the effect that the Capehart Amendment applies to wholesalers and retailers as well as to manufacturers and processors. The lower court upheld a contention of Safeway Stores, Inc., that the grocery chain is entitled to price relief under the Capehart Amendment.

Congress meantime is considering a revision of the Capehart Amendment, in controls extension legislation now being debated, to limit its coverage specifically to manufacturers and processors.

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MODEL W-75000 V-Type 8
cylinder refrigeration unit
showing oversize cleanable
condenser.

REFRIGERATION... FITTED TO THE JOB

Sixty-nine air or water cooled models from 1/4 hp. to 75 hp. permits selection of the exactly right capacity and operating equipment for each specific refrigeration requirement—cooling, curing, sharp freezing, etc. Models for air conditioning and humidity control. Space saving units for truck refrigeration.



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local Brunner Representative
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Company

Address

City and State

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Also manufacturers of
Self Contained Air Conditioning Units, 3, 5, 7, 10 hp.
Air Compressors from 1/2 to 15 hp.

BRIEFS ON DEFENSE POLICIES AND ORDERS

CONTROLLED MATERIALS: The Defense Production Administration appears to have decided definitely to maintain the Controlled Materials Plan machinery intact for the rest of this year.

ZINC: As a result of the rising supply, zinc allocations have been suspended.

STEEL: NPA this week reissued the embargo on steel warehouse shipments which was twice issued and revoked early in April.

VEGETABLE PARCHMENT: OPS fixed dollars and cents ceilings for the four major grades of vegetable parchment and provided methods for determining ceilings on other grades.

PRODUCTION POLICY: The Office of Defense Mobilization continues a streamlining organizational operation by creating a Committee on Production Policy. Henry H. Fowler will head the 11-member committee. Previously, a Production Equipment Advisory Committee was established.

PERSONNEL: The Senate banking committee unanimously approved the nomination of Henry H. Fowler to succeed Manly Fleischmann as Defense Production Administrator. Fowler is head of the National Production Authority and will continue to hold that post as well as the new one.

Senate Group Would Extend Present Parity System

The Senate agriculture committee approved a bill to continue until the end of 1955 the present method of determining support prices for the basic crops—corn, wheat, cotton, rice, tobacco and peanuts. The present law would require a change in method starting in 1954 which, on present prices, would mean lower supports for some crops.

In another action this week, the committee recommended that allocations of federal agricultural extension funds to the 48 states should be unchanged in the next fiscal year. These funds help finance agricultural information and educational programs.

Refrigeration Legislation

Three of four proposed New York city local laws dealing with licensing and regulating refrigeration and air conditioning equipment were indicated as dead, with the fourth facing a doubtful fate, at the conclusion of a public hearing on the measures conducted by the City Council's welfare committee. The Kranis proposals would have required, among other things, a licensed operator 24 hours a day on any premises in which refrigerating or air conditioning equipment with a combined capacity of ten tons or more is maintained.

MEAT OUTPUT DROPS A LITTLE IN 1951

United States meat production in 1951 totaled 21,900,000,000 lbs., 1 per cent less than the 22,100,000,000 lbs. produced in 1950, according to the USDA Bureau of Agricultural Economics. The 1951 total meat output (commercial slaughter plus farm slaughter) was 13 per cent below the record high production of 25,200,000,000 lbs. of meat in 1944. Beef production, at 8,800,000,000 lbs., was down 7 per cent from 1950 and was over 40 per cent of the total meat output. Veal production, at 1,100,000,000 lbs., was down 14 per cent and was the smallest since 1941. Of the total meat produced, veal accounted for 5 per cent. Production of pork, at 11,500,000,000 lbs., was 7 per cent above 1950. Nearly 53 per cent of the total meat production was pork. Mutton and lamb production totaled 522,000,000 lbs., 13 per cent less than the 597,000,000 lbs. in 1950 and slightly more than 2 per cent of the total meat supply. Lard production at 2,900,000,000 lbs. was 233,000,000 lbs. above the 1950 production.

The number of cattle slaughtered in 1951 was 8 per cent less than in 1950. Slaughter of cattle under federal inspection was down 10 per cent and other wholesale and retail slaughter was down 6 per cent, while farm slaughter remained about the same. A reduction of 15 per cent occurred in the number of calves slaughtered compared with 1950.

Hog slaughter was up 8 per cent from 1950. Slaughter under federal inspection increased 9 per cent and other wholesale and retail slaughter was 11 per cent higher; but farm slaughter showed a 2 per cent drop, reaching a new record low.

UNITED STATES LIVESTOCK SLAUGHTER — 1950-51

Species and class of slaughter	Head Thous.	1950 Av. live weight lbs.	Total live weight Mil. lbs.	Head Thous.	1951 Av. live weight lbs.	Total live weight Mil. lbs.
CATTLE						
Federally inspected	13,168	989	12,960	11,879	992	11,780
Other wholesale & retail	4,798	864	4,147	4,497	883	3,973
Farm	723	787	569	724	796	576
Total	18,624	949	17,676	17,100	955	16,333
CALVES						
Federally inspected	5,850	208	1,205	4,985	200	1,043
Other wholesale & retail	4,123	205	847	3,433	203	697
Farm	531	305	162	495	314	155
Total	10,504	211	2,214	8,913	213	1,905
SHEEP AND LAMBS						
Federally inspected	11,739	96	1,128	10,956	98	989
Other wholesale & retail	1,113	89	99	1,019	89	91
Farm	392	87	34	343	85	29
Total	13,244	95	1,261	11,418	97	1,109
HOGS						
Federally inspected	56,964	244	13,921	62,054	246	15,250
Other wholesale & retail	12,579	219	2,749	14,007	218	3,047
Farm	9,720	239	2,326	9,520	538	2,297
Total	79,263	240	18,996	85,581	240	20,594

UNITED STATES MEAT PRODUCTION — 1950-51

Kind of meat and class of slaughter	1950 Av. dressed weight ¹ lbs.	Total dressed weight Mil. lbs.	1951 Av. dressed weight ¹ lbs.	Total dressed weight Mil. lbs.
BEEF				
Federally inspected	541	7,051	544	6,431
Other wholesale & retail	458	2,197	471	2,118
Farm	401	290	406	294
Total	512	9,538	517	8,843
VEAL				
Federally inspected	115	607	118	582
Other wholesale & retail	114	470	113	389
Farm	176	93	180	89
Total	117	1,230	119	1,061
LAMB & MUTTON				
Federally inspected	46	534	47	465
Other wholesale & retail	42	47	42	46
Farm	40	16	39	14
Total	45	597	46	522
PORK (excluding lard)				
Federally inspected	185	7,788	185	8,407
Other wholesale & retail	128	1,609	127	1,783
Farm	135	1,317	136	1,283
Total	133	10,714	134	11,480
Total Meat		22,079		21,949

UNITED STATES LARD PRODUCTION — 1950-51

Class of Slaughter	1950 Lard per 100 pounds live weight ¹ lb.	Lard production Mil. lb.	1951 Lard per 100 pounds live weight ¹ lb.	Lard production Mil. lb.
LARD²				
Federally inspected	14.5	2,009	14.6	2,225
Other wholesale & retail	11.2	309	11.2	342
Farm	13.4	313	13.1	297
Total	13.9	2,631	13.9	2,864

¹Excludes animals condemned under federal inspection. For pork, the average is pork production per head excluding lard.

²Includes rendered pork fat.

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Total
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11,798
3,971
578

16,335

1,043
697
155

1,905

980
91
29

1,109

15,256
3,047
2,397

20,564

Total
dressed
weight
Mil. lbs.

6,431
2,118
294

8,843

568
380
89

1,061

465
48
14

522

8,407
1,783
1,280

11,468
21,969

Lard
production
Mil. lb.

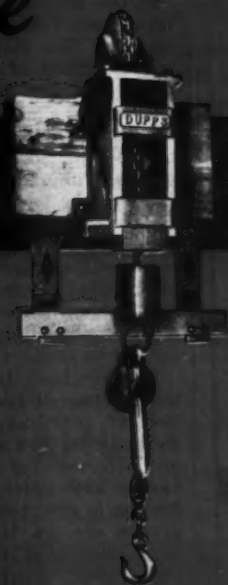
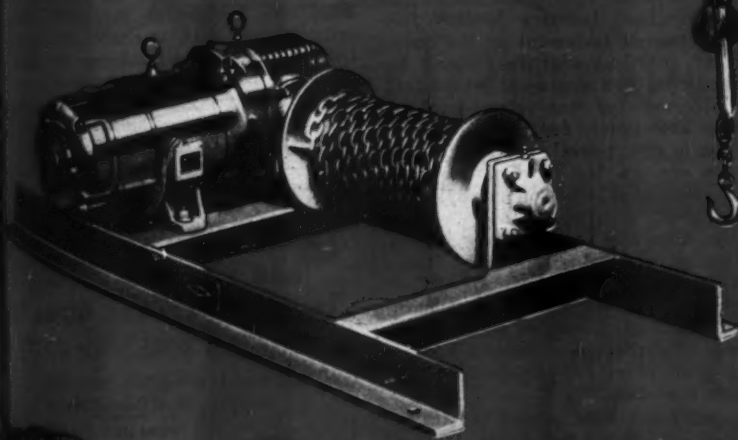
2,925
342
297

2,884

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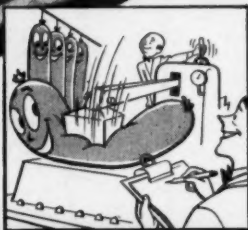
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Bakers Tell Stand On Food Chemicals

The American Institute of Baking and the American Bakers Association have adopted a statement of principles on use of chemicals in foods, it was announced Thursday at a trade press meeting in Chicago.

In general, the principles place on the food industries the responsibility of providing wholesome food which is free from adulteration, but they encourage the industries to continue to improve their food products in every way possible. The statement is the result of the efforts of representatives of a number of food industries.

During the last year or so there have been a number of proposals to amend the federal Food, Drug and Cosmetic Act regarding the use of new chemical additives in food products. Some have suggested removing all supervision by the FDA over the use of such additives; at the other extreme, it was suggested that very strict supervision be required which would make it practically impossible to develop new chemicals for use in food.

Certain food industry leaders felt that a clearcut statement on the question of chemical additives should be worked out. The statement which this group formulated was referred to the various associations for approval, modification or disapproval. The two bakers' groups are the first to announce publicly adoption of a set of principles on the subject.

Most observers feel that bills will be introduced into the next session of Congress revising the Food, Drug and Cosmetic Act. It is hoped that adoption of a statement of principles such as announced by the bakers would have a wholesome effect on whatever legislation is proposed.

Recently the FDA announced standards of identity for five kinds of bread (see THE NATIONAL PROVISIONER of May 17, page 38). These standards exclude the use of chemical additives of the polyoxyethylene monostearate type but permit use of mono- and di-glycerides. However, the standards do not affect any other products of the baking industry, such as cakes, cookies, crackers, rye bread, partial wheat bread, etc., nor do they affect other food products.

The standards adopted by the American Institute of Baking and the American Bakers Association are as follows:

"1. We believe it is the responsibility of the food industries to exert every effort toward the production and distribution of foods which are wholesome and nutritious and to assure adequate safeguard against contamination or adulteration which would render human food unwholesome.

"2. We believe the food industries should continue to improve their food

products from the standpoint of nutritive value, wholesomeness, palatability, and convenience, but in so doing public health and welfare should continue to be the first consideration.

"3. We believe every substance not represented by long usage in human diet should be subject to question as an ingredient in food, and that this question should be resolved by adequate animal experimentation to prove that its use in food does not present a hazard to public health.

"4. We believe every new substance proposed for use in human food should be subjected to adequate pre-testing by the manufacturer or user of the substance and that such pre-testing should be required by law.

"5. We believe it to be a proper function of government to control those factors which may affect adversely public health. Therefore, we believe the results of animal experimentation in pre-testing new substances proposed for use in food should be reviewed and approved by the FDA before the substance is allowed to be used in food sold to the public.

"6. We believe the Food, Drug and Cosmetic Act of 1938, as amended to date, does not provide adequate authority for the FDA to control the addition of unusual substances to those foods on which Standards and Definitions have not yet been promulgated, and that the law should be modified properly in this respect."

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Canada Will Soon Be Free of Foot-and-Mouth Disease, Officials Report

MONTREAL, June 3—There is now no foot-and-mouth disease in Canada and no danger of a new outbreak, Dr. Thomas Childs, Canadian veterinary-general, declared this week, predicting that within a month Canada will officially announce this to the world. Following a careful inspection tour of Saskatchewan, Dr. Childs said:

"The clean up of foot-and-mouth (disease) in Saskatchewan has never been equalled in the world, I consider our staff matchless. The target date of September 1 for reopening of the United States border to Canadian livestock sounds reasonable," he said, but he declined to commit himself further on the exact date.

He said the U.S. Livestock Association, "the most powerful association of its type in the world," has put its stamp of approval on the job done.

Canada's exports of animals and animal products declined by \$39,000,000 during the first four months of 1952, the Bureau of Statistics revealed.

The decline was attributed mostly to the foot-and-mouth outbreak, resulting in the U.S. embargo on cattle and meat.

Exports of meats, including smoked and cured, dropped to a mere \$956,000 during April from \$4,549,000 in the month last year, and in the four months

slipped to \$7,755,000 from \$13,952,000.

Rt. Hon. J. G. Gardiner, minister of agriculture, announced in the Canadian House of Commons that the Government's floor price on beef will be continued at its current rate—25c a lb. for good steers at Montreal and Toronto—until September 1 next.

Gardiner also revealed that he has completed arrangements with the live-stock branch of the Saskatchewan Wheat Pool to auction surplus cattle. "At these auction sales," he said, "farmers with surplus cattle will be able to sell them to other farmers at the floor price. But if the cattle are not sold, the federal government will purchase them."

Canada hopes to sell some of its growing meat surplus to United Nations military forces in Korea, it was reported by another official of the Department of Agriculture.

Because of the U.S. embargo on Canadian meat and the loss of markets in the sterling areas, Canada faces a 100,000,000 pound beef and pork surplus. The government is buying both beef and pork at support prices in order to maintain domestic markets.

The horsemeat plant at Swift Current is being readied for the slaughtering of cattle, at least for the duration of the "emergency period." With cattle previously channeled to Winnipeg but now banned in Manitoba, the new plant is expected to help send heavy cattle to domestic markets.

FLASHES ON SUPPLIERS

MARATHON CORPORATION: John Stevens, jr. has succeeded D. C. Everest as president of this Menasha, Wis., organization. Everest, who joined Marathon as general manager when the company was founded in 1909, retains his positions as chairman of the board of Marathon Corp. and as chairman of Marathon Paper Mills of Canada, Ltd. Stevens joined Marathon in 1929 and became a vice president in 1932. Leo E. Croy, vice president in charge of marketing, and Roy J. Sund, vice president in charge of manufacturing, were named executive vice presidents. Frank J. Dvorak, formerly assistant to the president, is now vice president in charge of finance.

THE GIRDLER CORPORATION: Hewitt M. McIntosh has been made midwest district manager of the Votator Division of The Girdler Corp., Louisville, Ky., according to Lamar Roy, Votator Division's sales manager. McIntosh will headquarter in Chicago. His territory comprises northern Illinois, Wisconsin, Minnesota, Nebraska, Iowa, North Dakota and South Dakota.

U. S. THERMO CONTROL COMPANY: Appointment of Samuel MacClurkan as vice president of Thermo-King Railway Corp., Minneapolis, has been announced by J. A. Numera, president. MacClurkan, who has 25 years experience in the railroad supply field, will head the firm's newly established Chicago sales office at 80 E. Jackson blvd.

HUDSON SHARP MACHINE CO.: C. A. Wetli, vice president and head of this Green Bay, Wis., firm's eastern territory, has been named general sales manager. He will direct all sales of the company which has offices in New York, Chicago, Los Angeles and Dallas. The main office and factory are located in Green Bay.

KLEENETTE MFG. CO.: This Chicago firm, maker of metal sponges, has moved to larger quarters at 1160 N. Howe st., Chicago 10. The enlarged manufacturing and storage facilities will further improve Kleenette service to the trade.

TENNESSEE EASTMAN CO.: Tennessee Eastman has announced the new location of its New York City offices at 260 Madison ave., New York 16. The phone is ORegon 9-1820.

DODGE & OLCOTT, INC.: The Boston sales office is now located in the Park Square building, Room 429-B, Boston 16. The phone is HANeck 6-2990. Edward J. Wyluda has been appointed branch manager, succeeding the late Frank J. McCarthy.

SPARKLER MANUFACTURING CO.: This Mundelein, Ill., firm has opened a new branch office and warehouse to serve the West Coast at 612 N. San Vicente blvd., Los Angeles 44. Richard E. Shields has been appointed West Coast sales manager.

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Pictured (left) with SPECO's famed "Old Timer" is the one-piece, self-sharpening C-D Triumph Knife with lock-tite holder. Easy to assemble . . . to clean . . . self-sharpening.

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The National Provisioner—June 7, 1952

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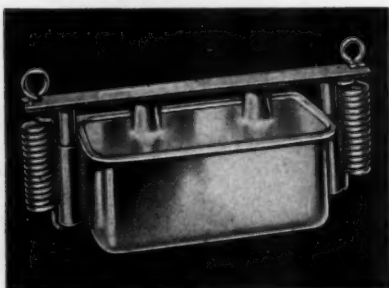
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THE GLOBE COMPANY

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Curbing Air Pollution

(Continued from page 19)

exhaust gases are pulled out through two legs of the split fan which has two openings for better dynamic balance.

The rate of flow through the exhaust stack is measured and recorded and, depending upon boiler load, is adjusted for optimum combustion. Excessive draft is undesirable for two reasons. With pulverized coal firing, too much draft can pull the fire. Moreover, a large volume of cold air with a heavy moisture load can cause excessive wear on the fan.

Exhaust gases come to a common header and then travel by steel pipe to the bottom of the brick stack. The piping is carried downward to an opening which had previously existed in the stack. It was considered more advisable to use this opening than to weaken the stack by cutting a new one at the level of the header.

A Prat-Daniel induced draft stack-fan is a companion unit to the dust collector. The fan supplies the induced draft necessary for proper firing under given load conditions, pulls the air through the dust collector and exhausts it into the stack. This unit had been in operation about 45 days when the plant was visited by a member of THE NATIONAL PROVISIONER staff. While lacking specific figures, Mileski stated that the new fan has brought about an increase in boiler efficiency. The firm is burning less coal and the boiler fire burns much more steadily and at higher temperatures.

The company burns about 100 tons of coal per week. Besides an 800-ton stockpile, the packer has a 100-ton storage hopper in the boiler room which is conveyor-fed directly from the spur track. The coal, which is gravity-fed from the hopper into the pulverizer, is pre-heated by gases pulled from ports in the boiler walls. The rate of firing is controlled by a rheostat which governs the speed of the pulverizer and the fans.

The effectiveness of the fly ash collector can be judged from a picture showing the bottom of the stack after 45 days of operation. The amount of fly ash dropped during this period was hardly enough to coat the bottom of the stack.

Cost of the installation, including extension of the boiler room by construction of a cement block section, was approximately \$35,000.

Equipment credits: Dust collector and induced draft fan-stack, Prat-Daniel Corporation, South Norwalk, Conn.

Freight Rate Hearing

A hearing on Application No. MC-111812 (Sub. No. 6), Midwest Coast Transport, Inc., Sioux Falls, S. D., for authority to haul packinghouse products from Austin, Minn., to Albuquerque, Phoenix and Tucson, Ariz., has been set for June 19 at Chicago.

NEW TRADE LITERATURE

Electric Truck Line (NL 5): A complete line of electric trucks in capacities from 1,000 to 100,000 lbs. is described in a new brochure. Information is included on fork lift trucks, platform lift types, tractors, and a host of accessories such as gripper and tilting devices that can be added for specific applications.—The Yale & Towne Manufacturing Co.

Method for Setting Floor Brick (NL 2): How to install floor brick and heavy tile to produce a durable floor is told in a new, four-page illustrated bulletin. Discussing the importance of narrow, tight joints in obtaining long life where corrosive conditions exist, this bulletin details how floors with joints down to 1/8 in. can be installed by using a readily flowable, non-shrink mortar.—The Master Builders Co.

Neoprene Treated Paper (NL 7): A new bulletin describes the properties—namely wet strength, internal bond and impact strength, and chemical resistance—that can be obtained in various kinds of paper by adding a few per cent of neoprene rubber latex to the paper pulp. A table of possible applications suggests several dozen uses where these and other properties may be valuable including various kinds of wrapping and packaging paper.—E. I. du Pont de Nemours & Co.

Condenser and Cooling Tower Line (NL 8): A recent catalogue includes complete descriptions, dimensions and selection charts for a new and expanded line of evaporative condensers and cooling towers.—Baltimore Aircoil Co., Inc.

Industrial Floor Engineering (NL 9): Described in a two-color brochure is a system for engineering industrial floors according to individual plant needs. The materials used may be combinations of stones from various parts of the country and cements for building floors that resist deterioration from animal oils, blood, brine and other harmful reactors to flooring in packing plants.—Flash-Stone Co., Inc.

Fractional Horsepower Motors (NL 10): A new line of fractional horsepower electric motors that embody a new concept of motor design and manufacture are introduced in a handsome 4-color brochure. According to engineers, the new motors may weigh as much as 51 per cent less per horsepower than the models they replace, and are considerably smaller in size. Versatility of application is greater.—General Electric.

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The National Provisioner—June 7, 1952



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Better Temperature Control—and extra years of dependable service are assured by: 1) Easy to read 4" dial thermometer shows temperature of liquid or air being controlled, makes it easy to adjust regulator for proper temperature. 2) Has valve stem lubricator. 3) OVER-heat protection. 4) Temperature adjustment has OILITE thrust bearing.

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Keeps Meat Products Fresher, Longer!

Richer color
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Preserves Color longer inside
and on the cut
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Retains flavor longer
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Binds natural meat juices,
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1. improves color of any meat product
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"My bologna shrinkage was reduced from 4½% to 2% by adding SEASOLIN."

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Read this Bacteriological Test on Seasolin made by Independent Analytical Laboratory.

	Meat Without SEASOLIN	Meat With SEASOLIN
3 Hours after start of test:		
Odor	Normal	Normal
Color	Normal	Normal
Bacteria count per gram	900,000	85,000
4 Days Later:		
Odor	Very putrid	Normal
Color	Discolored, greenish	Slightly discolored
Bacteria count per gram	620,000,000	410,000
7 Days Later:		
Odor	Very putrid, extremely foul	Slightly off odor
Color	Almost completely discolored	Partly discolored
Bacteria count per gram	85,000,000,000	555,000

This test proved that SEASOLIN restrained bacterial development to a very marked degree and also retarded odor and color change.

SEASOLIN is approved for use in federally inspected establishments. No change in your formula necessary. Write for further information or sample drum.

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Inspected Meat Production Sinks Lower During Short Holiday Week

DURING the holiday week ended May 31 meat production under federal inspection totaled 258,000,000 lbs., according to an estimate by the U.S. Department of Agriculture. This was 6 per cent below the 275,000,000 lbs. turned out in the preceding week

the preceding week and 110,100,000 lbs. a year ago.

Calf slaughter was 77,000 head compared with 82,000 the preceding week and 85,000 last year. Output of inspected veal for the three weeks under comparison was 8,400,000, 8,700,000

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended May 31, 1952, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat	
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.
May 31, 1952.....	202	113.1	77	8.4	907	126.4	200	9.8	257.7	
May 24, 1952.....	223	125.3	82	8.7	949	131.2	222	10.2	275.4	
June 2, 1951.....	201	110.1	85	9.2	1,029	128.9	154	6.8	265.0	

and 3 per cent above the 265,000,000-lb. total of a year earlier.

Hog slaughter continued to decline, reflecting the seasonal decrease in supplies. Pork production is now less while beef and lamb output continue above the levels of 1951.

Cattle slaughter of 202,000 head was 9 per cent below the 223,000 the preceding week and about the same as the 201,000 for the corresponding week last year. Beef production was 113,100,000 lbs., compared with 125,300,000 lbs.

and 9,200,000 lbs., respectively.

Slaughter of 907,000 hogs was 4 per cent below the 949,000 slaughtered the preceding week and 12 per cent below the 1,029,000 for the corresponding week in 1951. Production of pork was 126,400,000 lbs. compared with 131,200,000 lbs. a year ago and 138,900,000 lbs. a year ago. Lard production was 33,600,000 lbs., compared with 33,200,000 the previous week and 38,100,000 last year.

Sheep and lamb slaughter was 200,-

LARGER MINUS MARGINS ON LIGHT AND HEAVY BUTCHERS

(Chicago costs and credits, first three days of week.)

While average hog costs showed comparatively little change for the first three days of the week compared with a week earlier, product values worked slightly lower and cutting results deteriorated. The change was particularly marked in connection with the light and heavy butchers.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
	Pct. live wt.	Price per lb.	Value per cwt. alive	Value per cwt. yield		Pct. live wt.	Price per lb.	Value per cwt. alive	Value per cwt. yield		Pct. live wt.	Price per lb.	Value per cwt. alive	Value per cwt. yield
skinned hams	12.6	48.7	\$ 6.14	\$ 8.81	12.6	48.7	\$ 6.14	\$ 8.62		12.9	48.6	\$ 6.27	\$ 8.80	
Picnics	5.6	31.5	1.76	2.55	5.5	30.5	1.68	2.35		5.3	30.2	1.61	2.23	
Boston butts	4.2	40.2	1.68	2.45	4.1	40.1	1.64	2.33		4.1	38.1	1.56	2.17	
Loins (blade in)	10.1	51.3	5.18	7.49	9.8	50.3	4.93	6.99		9.6	43.3	4.16	5.80	
Lean cuts	14.76	21.30	14.39	20.29		13.60	19.60	
Bellies, S. P.	11.0	29.5	3.24	4.69	9.5	29.2	2.77	3.94		3.9	25.2	.98	1.39	
Bellies, D. S.	2.1	19.0	.40	.57	8.6	19.0	1.63	2.28		1.28	
Fat backs	3.2	9.9	.29	.40	4.6	12.5	.58	.80		.80	
Plates and jowls	2.9	12.0	.35	.50	3.0	12.0	.36	.50		3.4	12.0	.41	.58	
Raw leaf	2.8	9.9	.23	.32	2.2	9.0	.22	.31		2.2	9.0	.22	.31	
P.S. lard, rend. wt.	13.9	10.7	1.49	2.13	12.3	10.7	1.31	1.85		10.4	10.7	1.11	1.55	
Fat cuts & lard.	5.31	7.64	5.35	7.57		4.93	6.91	
Spareribs	1.6	38.5	.62	.89	1.6	29.7	.46	.68		1.6	25.0	.40	.55	
Regular trimmings	3.3	19.7	.65	.93	3.1	19.7	.61	.83		2.9	19.7	.57	.81	
Feet, tails, etc.	2.0	10.5	.21	.30	2.0	10.5	.21	.29		2.0	10.5	.21	.29	
Offal & misc.75	1.0875	1.05	75	1.04	
TOTAL YIELD & VALUE	60.5		\$22.30	\$32.14	71.0		\$21.77	\$30.71		71.5		\$20.46	\$28.60	

Cost of hogs	Per cwt. alive		Per cwt. yield	Per cwt. yield	Per cwt. yield	Per cwt. yield	Per cwt. yield	Per cwt. yield	Per cwt. yield	Per cwt. yield	Per cwt. yield	Per cwt. yield	Per cwt. yield	Per cwt. yield	Per cwt. yield	Per cwt. yield
	Per cwt. alive	Per cwt. yield														
Condemnation loss	\$.11		\$.11		\$.11		\$.11		\$.11		\$.11		\$.11		\$.11	
Handling and overhead	1.35		1.35		1.35		1.35		1.35		1.35		1.35		1.35	
TOTAL COST PER CWT.	\$22.83		\$22.83		\$22.83		\$22.83		\$22.83		\$22.83		\$22.83		\$22.83	
TOTAL VALUE	22.30		32.14		30.71		28.60		28.60		28.60		28.60		28.60	
Cutting margin	-.53		-.71		-.78		-.78		-.78		-.78		-.78		-.78	
Margin last week	-.10		-.13		-.52		-.73		-.79		-.79		-.79		-.79	

000 head, compared with 222,000 the preceding week and 154,000 last year. Production of lamb and mutton for the three weeks amounted to 9,800,000, 10,200,000 and 6,800,000 lbs., respectively.

The table at the left shows numbers of livestock slaughtered for the current week with comparisons.

AMI PROVISION STOCKS

Total of all pork meat holdings for the two-week period ended May 31, declined 8 per cent below stocks reported on May 17, according to the American Meat Institute. Total pork stocks at 544,900,000 lbs. compared with 590,400,000 lbs. on May 17. A year ago these holdings were reported at 460,900,000 lbs. and the end of May, 1947-49 average at 381,100,000 lbs.

Total lard and rendered pork fat holdings amounted to 129,200,000 lbs. against 134,400,000 lbs. two weeks ago and 96,500,000 lbs. a year ago. The two-year average was 143,800,000 lbs.

The accompanying table shows stocks as percentages of holdings two weeks earlier, last year, and 1947-49 average.

	May 17 1952	June 2 1951	1947-49 Av.
BELLIES:			
Cured, D. S.	92	82	81
Cured, S.P. & D.C.	90	70	77
Frozen-for-cure, regular	94	76	133
Frozen-for-cure, S.P. & D.C.	91	121	178
Total bellies	93	101	124
HAMS:			
Cured, S.P. regular	89	80	47
Cured, S.P. skinned	95	87	112
Frozen-for-cure, regular	92	87	112
Frozen-for-cure, skinned	92	143	171
Total hams	93	111	136
PICNICS			
Cured, S.P.	97	111	129
Frozen-for-cure	92	223	248
Total picnics	93	171	200
FAT BACKS			
D.S. CURED	100	86	65
OTHER CURED AND FROZEN-FOR-CURE			
Cured, D.S.	92	133	77
Cured, S.P.	100	89	73
Frozen-for-cure, D.S.	100	137	81
Frozen-for-cure, S.P.	89	144	204
Total other	93	126	119
BARRELED PORK			
TOT. D.S. CURED	93	144	100
ITEMS			
TOT. FROZ. FOR D.S.	94	86	76
CURE	96	87	112
TOT. S.P. & D.C. CURED	97	84	92
TOT. S.P. & D.C. FROZ.	91	135	164
TOT. CURED & FROZEN-FOR-CURE	93	109	129
FRESH FROZEN			
Loins, shoulders, butts and spareribs	93	101	342
All other	86	155	172
Total	90	177	253
TOT. ALL PORK MEATS	92	118	143
RENDERED PORK FATS			
LARD	97	67	85
	96	137	90

CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended May 31, with comparisons:

	Week May 31	Previous Week	Cor. Week 1951
Cured meats, pounds	6,296,000	14,522,000	9,842,000
Fresh meats, pounds	84,129,000	34,856,000	32,041,000
Lard, pounds	3,233,000	1,671,000	5,096,000

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MEAT and SUPPLIES PRICES CHICAGO

WHOLESALE FRESH MEATS CARCASS BEEF

Native steers	June 4, 1952
Prime, 600/800	54
Choice, 500/700	53
Choice, 700/900	51 @ 51½
Good, 700/800	49 @ 49½
Commercial cows	43 @ 43½
Can. & cut.	41
Bulls	44

STEER BEEF CUTS†

(*Ceiling base prices, f.o.b. Chicago)

Prime:	
Hindquarter	64.9*
Forequarter	50.0 @ 51.9*
Round	61.0 @ 63.0
Trimmed full loin	90.5 @ 92.0
Flank	14.0 @ 18.0
Regular chuck	51.0 @ 55.0
Foreshank	32.0
Brisket	43.0*
Rib	70 73
Short plate	14 @ 18
Back	50.0 @ 60.3
Triangle	47.1

Choice:	
Hindquarter	62.0 @ 64.9*
Forequarter	48 @ 50
Round	60.0 @ 61.0
Trimmed full loin	85
Flank	14.0 @ 18.0
Regular chuck	51
Foreshank	32.0
Brisket	43.0*
Rib	60 @ 64
Short plate	14 @ 18
Back	50.0 @ 60.3
Triangle	47.1

(*Ceiling base prices, f.o.b. Chicago)

BEEF PRODUCTS†

Tongues, No. 1	37.9
Brains	7½ @ 10½
Hearts	25 @ 25½
Livers, selected	60.9
Livers, regular	56.9
Tripe, scalded	11½
Tripe, cooked	13½ @ 14½
Lips, scalded	13 @ 13½
Lips, unsalted	10 @ 11
Lungs	0
Melts	0
Udders	6½

*Ceiling base prices, loose, f.o.b. Chicago.

BEEF HAM SETS†

Knuckles	66.30*
Inside	66.30*
Outside	64.30*

*Ceiling base prices, f.o.b. Chicago.

FANCY MEATS

(l.c.l. prices)	
Beef tongues, corned	44 @ 47
Veal breads, under 6 oz.	1.02
12 oz. up	1.02
Calf tongues	34
Lamb fries	73.00 @ 74.10
Ox tails, under ½ lb.	27.70
Over ½ lb.	27.70

*Ceiling base prices, f.o.b. Chicago.

WHOLESALE SMOKED MEATS

(l.c.l. prices)	
Hams, skinned, 14/16 lbs., wrapped	53 @ 58
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	57 @ 62
Hams, skinned, 16/18 lbs., wrapped	57 @ 62
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	57 @ 62
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	38 @ 40
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	36 @ 38
Bacon, No. 1 sliced, 1-lb. open-faced layers	47 @ 49

VEAL—SKIN OFF†

(l.c.l. prices)	
Prime, 80/150	56 @ 59
Choice, 50/80	56 @ 59
Choice, 80/150	56 @ 59
Good, 50/80	54 @ 57
Good, 80/150	54 @ 57
Commercial, all wts.	48 @ 51

†For permissible additions to ceilings see CFR 101.

CARCASS LAMBS

(l.c.l. prices)	
Prime, 30/50	60.00 @ 61.50
Choice, 30/50	60.00 @ 61.50
Good, all weights	55.00 @ 58.50

CARCASS MUTTON†

(l.c.l. prices)	
Choice, 70/down	25 @ 27
Good, 70/down	24 @ 26
Utility, 70/down	23 @ 25

†Prices nominal.

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)	
Hams, skinned, 10/13	49
Hams, skinned, 14/16	49
Pork loins, regular	52.30*
12/down, 100's	52.30*
Pork loins, boneless, 100's	66
Shoulders, skinned, bone-in, under 16 lbs., 100's	37
Picnics, 4/6 lbs., loose	32
Picnics, 6/8 lbs., loose	30½
Boston butts, 4/8 lbs., 100's	41 @ 42
Tenderloins, fresh, 10's	83.30*
Neck bones, bbis., 11½	14.20*
Livers, bbis., 23	24
Brains, 10's	15.00 @ 15.80*
Ears, 30's	8 @ 9
Snouts, lean-in, 100's	8 @ 9
Feet, front, 30's	8

SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40% bbis. 20	@ 21
Pork trim., guar. 50%	
lean, bbis.	24.70*
Pork trim., 95% lean, bbis.	52
Pork cheek meat, trmd., bbis.	40.20*
Bull meat, bon's, bbis., 57	@ 58
C.C. cow meat, bbis., 55	@ 56
Beef trimmings, bbis., 40	
Bon's chucks, bbis., 56½	@ 57
Beef head meat, bbis., 37½	
Beef cheek meat, trmd., bbis., 38½	
Shank meat, bbis., 60	
Veal trim., bon's, bbis., 51½	@ 52

*Packers ceiling, f.o.b. Chicago.

SAUSAGE CASINGS

(f.o.b. Chicago)
(l.c.l. prices quoted to manufacturers of sausage.)

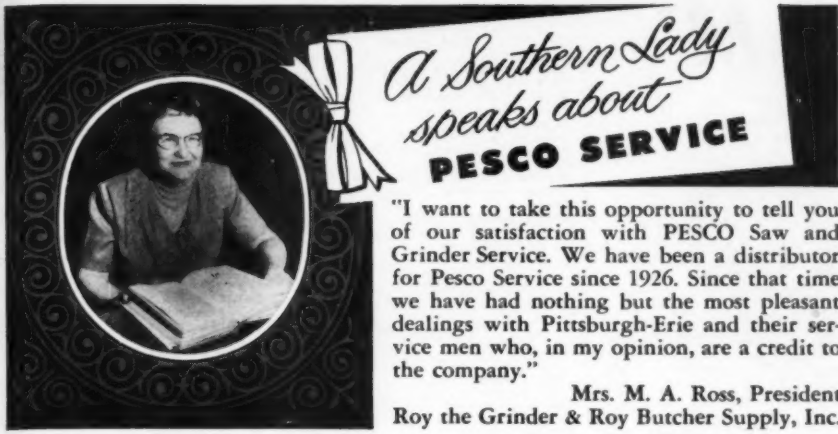
Beef casings:	
Domestic rounds, 1½ to 1½ in.	75 @ 80
Domestic rounds, over 1½ in., 140 pack	95 @ 1.00
Export rounds, wide over 1½ in.	1.45 @ 1.60
Export rounds, medium, 1½ to 1½ in.	1.00
Export rounds, narrow, 1½ in. under	1.15
No. 1 weasands, 24 in. up	12 @ 14
No. 1 weasands, 22 in. up	7 @ 9
No. 2 weasands, 2 in. up	4
Middles, sewing, 1½ in.	1.35 @ 1.40
Middles, select, wide, 2½ to 2½ in.	1.00
Middles, select, extra, 2½ to 2½ in.	1.90
Middles, select, extra, 2½ in. & up	2.50 @ 2.60
Beef bungs, export, No. 1	22 @ 28
Beef bungs, domestic	18 @ 24
Dried or salted bladders, per piece:	
12-15 in. wide, flat	16 @ 19
10-12 in. wide, flat	10 @ 12
8-10 in. wide, flat	5 @ 7

Pork casings:	
Extra narrow, 29 mm. & dn.	3.85 @ 4.20
Narrow, mediums, 29 @ 32 mm.	3.75 @ 3.90
Medium, 32 @ 35 mm.	2.25 @ 2.45
Spec. med., 35 @ 38 mm.	1.90 @ 2.00
Export bungs, 34 in. cut	26 @ 27
Large prime bungs, 34 in. cut	14 @ 17
Medium prime bungs, 34 in. cut	12 @ 14
Small prime bungs	7½ @ 8½
Middles, per set, cap. off	50 @ 55

DRY SAUSAGE

(l.c.l. prices)	
Cervelat, ch. hog bungs	1.01 @ 1.05
Thuringer	58 @ 62.9
Farmer	82 @ 84
Holsteiner	81 @ 84.5
B. C. Salami	89 @ 97
Genoa style salami, ch.	90 @ 97
Pepperoni	83 @ 87
Italian style hams	75 @ 79

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Mrs. M. A. Ross, President
 Roy the Grinder & Roy Butcher Supply, Inc.



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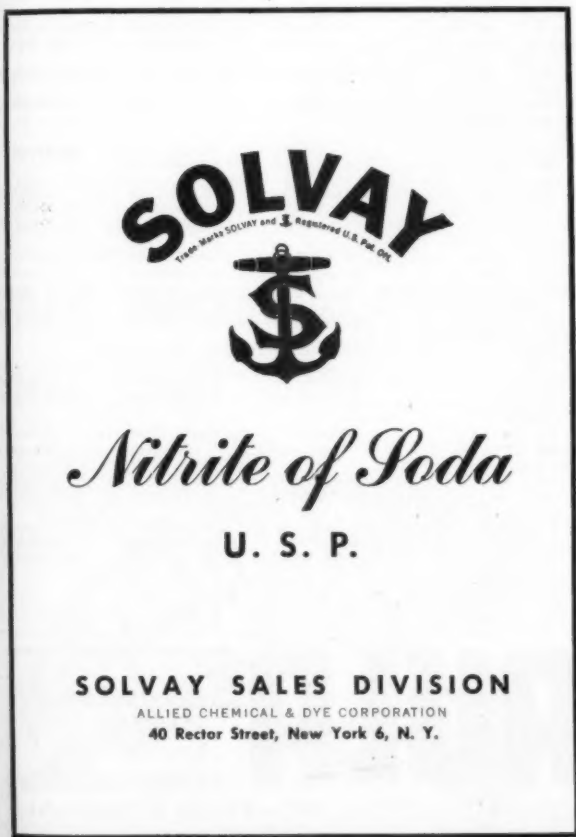


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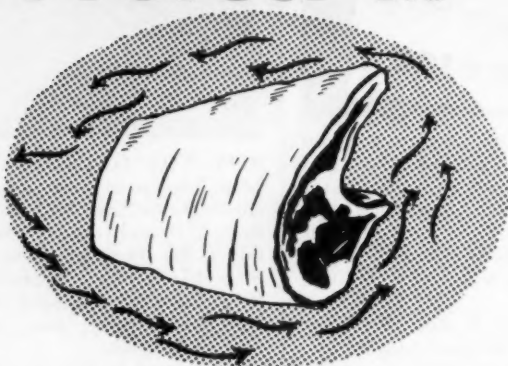
W-W TANKAGE and CRACKLING GRINDER

Built for continuous operation at full capacity, heavy-duty W-W Grinders, with Star Cylinders, handle large quantities of bulky or coarse materials easily. Available from 20 to 150 H. F. Rugged, blunt edge surfaced steel hammers last 2 to 5 times longer. Wide feed opening and full throat allow uniform feeding and reduces screen drag, saving horsepower and screen expense. Cool operation eliminates "stickiness" of otherwise heated "gluey" and "greasy" cracklings. Write for catalogue on all W-W Grinders. There's a W-W Grinder for every need.

Distributed By
THE GLOBE COMPANY
 4020 S. PRINCETON AVE. CHICAGO 9, ILLINOIS

Manufactured By
W-W GRINDER CORP. WICHITA, KANSAS

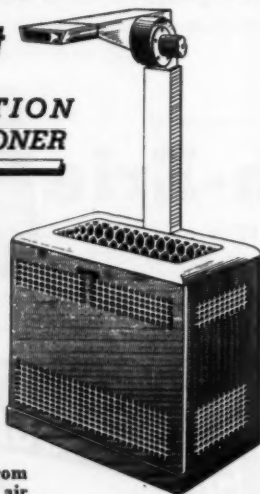
Protect M*



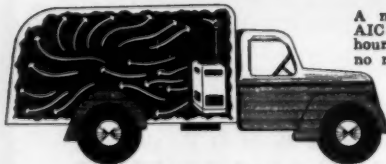
**expensive MEAT* loads
with a low cost**

AIR INDUCTION CONDITIONER

This summer equip your trucks with an AIR INDUCTION CONDITIONER. Protect your valuable meat loads from shrinkage, spoilage, sweating, discoloration at only a fraction of the cost of an ordinary mechanical refrigeration unit. Here's how AIC works. This non-mechanical truck refrigerator takes advantage of the law of nature that "warm air rises." It removes the warm air from inside top of truck, circulates air around chunks of natural ice, cools, washes and filters the air. Even on the hottest days and opening and closing truck doors, it will maintain a uniform temperature of 40° to 44°. Keeps air fresh and sweet, no fumes, no dampness. Gives your valuable truck bodies longer life.



EASY TO INSTALL IN ALL SIZE TRUCKS!



Choose from Four models for trucks up to 600 cu. ft.

A mechanic can install an AIC unit in less than an hour. Requires practically no maintenance, can't break down. No replacement parts required. Costs only a few cents a day to operate. Tested by leading producers and distributors of meat products for over 16 years.

AIR INDUCTION CORP., 122 West 30th St., New York 1, N.Y.

Yes, please send me more information on low cost

AIR INDUCTION CONDITIONERS

NP 6-52

NUMBER OF TRUCKS _____

Inside Dimensions. Height _____ Length _____ Width _____

Please send me literature, prices, full information.

Name _____

Firm _____

Address _____

City _____ Zone _____ State _____

CLIP AND MAIL THIS COUPON TODAY!

DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage, hog casings	45	@49
Pork sausage, sheep cas.	53	@55
Frankfurters, sheep cas.	55	@63.7
Frankfurters, skinless	48	@52
Bologna	44	@48
Bologna, artificial cas.	43	@45
Smoked liver, hog bungs	44	@45 1/4
New Eng. lunch, spec.	73	@75 1/4
Mixed lunch, spec. ch.	54	@58 1/4
Tongue and blood	46	@49
Some	34	@36
Polish sausage, fresh	50	@56
Polish sausage, smoked	54	

SEEDS AND HERBS

(L.c.l. prices)

	Whole	Ground for Saus.
Caraway seed	15	21
Cominos seed	23	30
Mustard seed, fancy	23	23
Yellow American	20	20
Marjoram, Chilean	21	25
Oregano	21	25
Coriander, Morocco	13	17
Natural No. 1	13	17
Marjoram, French	40	47
Sage, Dalmatian	71	78
No. 1	71	78

CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$ 9.39
Saltpeter, a. ton, f.o.b. N.Y.	11.25
Dbl. refined gran.	14.00
Small crystals	15.40
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.	Per ton \$22.00
Granulated	28.48
Rock, bulk, 40 ton car.	28.48
Sugar—	
Raw, 96 basis, f.o.b. N. Y.	6.35
Refined standard cane gran.	8.65
Refined standard beet	8.45
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	8.20@8.30
Cerelose dextrose, per cwt., C/L delivered, Chicago	7.82

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	35	39
Resifted	36	41
Chili Powder	42	42
Chili Pepper	44	44
Cloves, Zanzibar	1.14	1.22
Ginger, Jam., unbl.	37	42
Ginger, African	25	30
Mace, fancy, Banda		
East Indies	1.22	
West Indies	1.07	
Mustard, flour, fcy.	35	
No. 1	30	
West India Nutmeg	45	
Paprika, Spanish	36	
Pepper, Cayenne	50	
Red, No. 1	46	
Pepper, Packers	1.60	2.40
Pepper, white	2.06	2.16
Malabar	1.52	1.65
Black Lampung	1.60@1.73	

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles May 29	San Francisco June 3	No. Portland May 29
FRESH BEEF (Carcass)			
STEER:			
Choice:			
500-600 lbs.	\$54.00@55.00		\$55.00@58.30
600-700 lbs.	\$52.00@53.00	\$55.00@56.00	\$53.00@56.00
Good:			
500-600 lbs.	\$52.00@53.00	\$53.00@54.00	\$54.00@56.30
600-700 lbs.	\$51.00@52.00	\$52.00@53.00	\$53.00@54.30
Commercial:			
350-600 lbs.	\$50.00@51.00	\$49.00@51.00	\$50.00@51.30
COW:			
Commercial, all wts.	\$41.00@44.00	\$45.00@50.00	\$46.00@51.30
Utility, all wts.	\$38.00@41.00	\$42.00@45.00	\$45.00@49.30
FRESH CALF:	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down	\$58.00@58.40		\$58.00@58.80
Good:			
200 lbs. down	\$55.00@56.40		\$56.00@56.80
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	\$55.00@58.00	\$53.00@56.00	\$56.00@58.50
50-60 lbs.	\$54.00@56.00	\$51.00@53.00	
Choice:			
40-50 lbs.	\$56.00@58.00	\$53.00@56.00	\$54.00@56.00
50-60 lbs.	\$54.00@56.00	\$51.00@53.00	\$50.00@54.00
Good, all wts.	\$53.00@55.00	\$53.00@55.00	\$50.00@54.00
MUTTON (EWE):			
Choice, 70 lbs. down	\$25.00@28.00	\$26.00@30.00	\$25.00@28.00
Good, 70 lbs. down	\$25.00@28.00	\$24.00@26.00	\$25.00@28.00
FRESH PORK CARCASSES (Packer Style)		(Shipper Style)	(Shipper Style)
80-120 lbs.	\$34.50@36.00	\$34.00@36.75	
120-160 lbs.		\$32.00@34.00	\$32.50@34.00
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	\$56.00@57.10	\$55.00@56.80	\$56.00@57.20
10-12 lbs.	\$56.00@57.10	\$55.00@56.80	\$56.00@57.20
12-16 lbs.	\$55.00@56.10	\$54.00@54.80	\$54.00@56.30
PICNICS:			
4-8 lbs.	\$37.00@41.00	\$35.00@37.00	\$38.00@42.00
PORK CUTS No. 1:	(Smoked)	(Smoked)	(Smoked)
HAM Skinned:			
10-14 lbs.	\$56.00@60.00		
14-18 lbs.	\$56.00@60.00	\$58.00@60.00	\$56.00@61.30
BACON, "Dry Cure" No. 1:			
6-8 lbs.	\$42.00@46.00	\$44.00@50.00	\$46.00@50.00
8-10 lbs.	\$38.00@43.00	\$44.00@50.00	\$45.00@49.00
10-12 lbs.	\$38.00@43.00		\$43.00@48.00
LARD, Refined			
Tierces	\$15.00@16.00		
50-lb. cartons and cans.	\$15.75@16.50	\$14.00@15.00	
1-lb. cartons	\$16.50@17.50	\$15.00@16.00	\$15.00@16.00

AULA

ARCHIBALD & KENDALL, INC. • 8 Beach St., New York 13

Seasonings

BINDERS

SPICES

CURES



get aboard the
"SALES MERRY-GO-ROUND"

with
Rose Brand
BUTTER & CHEESE



The Rose Brand reputation for top quality and moderate prices offers you unbeatable sales opportunities. Rose Brand Creamery Butter (churned fresh daily for 40 years) plus a top quality line of cheese—Sharp, Pimiento, American, Cheddar Horns, Cheddar Daisies, and Rosedale American Cheese Food—give you a complete fast-selling line.

Some good distributor territories now open. Write for details.

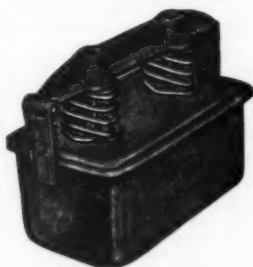
THE MERCHANTS CREAMERY CO.

536 Livingston St., Cincinnati 14, Ohio

ADELMANN

The choice of discriminating packers all over the world.

Available in Cast Aluminum and Stainless Steel. The most complete line offered. Ask for booklet "The Modern Method."



HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.
Chicago Office, 332 S. Michigan Ave.



Especially made for coloring sausage casings

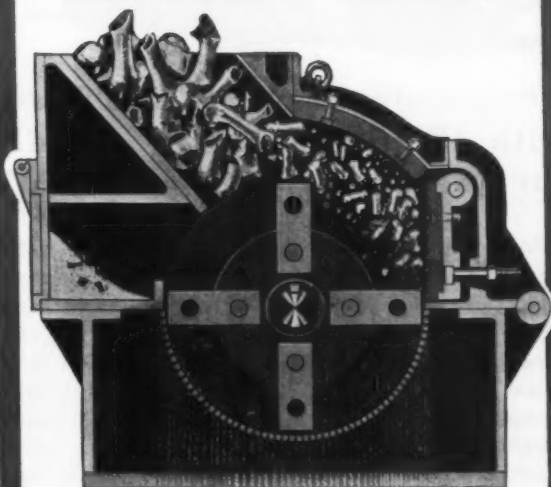


WARNER-JENKINSON MFG. CO.
2526 BALDWIN ST. • ST. LOUIS 6, MO.

If it's
GREASY
it's
EASY
with

WILLIAMS

Heavy Duty
HAMMER MILLS



Grind High Grease Content Tankage, Meat Scrap, Cracklings And Bones More Uniformly, Faster, Cooler, At Lower Cost

- Handles either dry products or materials with high grease content with ease, speed and economy
- Reversible hammers provide 4 times more wear
- Easy grinding plate adjustment retains like-new operating efficiency
- Metal trap guards against damage by tramp iron, other foreign materials
- Instant access to interior for cleaning and maintenance
- Heavy duty construction—extra large shaft—oversize bearings
- Many other exclusive features. Proved in hundreds of plants.

ASK WILLIAMS FIRST ABOUT...

Complete "packaged" by-product grinding plants
Crushers for carcasses, entrails, green bones, etc.
Vibrating screens • Pneumatic & mechanical conveyors

WILLIAMS PATENT CRUSHER & PULVERIZER CO.
2708 N. 9TH ST. ST. LOUIS 6, MO.

WILLIAMS
CRUSHERS GRINDERS SHREDDERS
OLDEST AND LARGEST MANUFACTURER OF HAMMER MILLS IN THE WORLD

Here's the Record of
KOLD-HOLD Truck Plates at the
Jones Sausage Co., Raleigh, N. C.



Temperatures of 34° and lower with 150 door openings daily for less than \$5.00 a month

Even in the hottest summer weather, temperatures of 34° and lower are maintained in the trucks of the Jones Sausage Co., Raleigh, N. C. through use of Kold-Hold "Hold-Over" plates. This is in spite of the fact that doors are opened approximately 150 times during each day. Trucks are loaded with 8,000 pounds of sausage items and are usually plugged in at night to rebuild the refrigeration charge. On occasion, however, they have been on the route for 48 hours without being plugged in and still have held the necessary low temperatures under these circumstances. Meat is kept fresh and very saleable.

You might expect such efficient and dependable refrigeration to be expensive . . . but it's not. Using Kold-Hold plates, Jones' trucks are refrigerated for less than \$5.00 monthly . . . less than you would pay for ice alone.



It costs far more to use inferior methods of refrigeration. Investigate the money saving advantages of Kold-Hold Truck Refrigeration today. Write for full details.

KOLD-HOLD

protects every step of the way

KOLD-HOLD MANUFACTURING CO.

460 E. Hazel St.,

Lansing 4, Michigan

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F. O. B. CHICAGO CHICAGO BASIS		PICNICS	
TUESDAY, MAY 27, 1952		Fresh or F.F.A.	Frozen
REGULAR HAMS		4-6 31½ @ 32	31½ @ 32
Fresh or F.F.A.		6-8 30	30
8-10 45.80	Frozen	8-10 28½	28½
10-12 45.80		10-12 28½	28½
12-14 45.80		12-14 28½	28½
14-16 45.80		8/up 28	28
BOILING HAMS		BELLIES	
Fresh or F.F.A.		Green or Frozen	Cured
16-18 44.10	Frozen	6-8 30½	32½
18-20 44.10		8-10 29½ @ 30	31½
20-22 43		10-12 29	30½
SKINNED HAMS		14-16 25½ @ 26	27 @ 27½
Fresh or F.F.A.		16-18 25 @ 25½	26½ @ 27
10-12 49	Frozen	18-20 22½ @ 23	24 @ 24½
12-14 48½ @ 49			
14-16 48½ @ 49		GR. AMN. BELLIES	
16-18 48½ @ 49		18-20 21n	20n
18-20 46½		20-25 18	19½
20-22 45½ @ 45½		25-30 18	18½ @ 19
22-24 45½ @ 45½		30-35 15½ @ 16	16n
24-25 45½ @ 45½		35-40 15½ @ 16	16
25-30 41½		40-50 15 @ 15½	15½
25/up 38½		*Ceiling price, CFR 74, f.o.b. Chicago.	
FAT BACKS		OTHER D. S. MEATS	
Fresh or Frozen		Fresh or Frozen	Cured
6-8 9n	Cured	Reg. plates 13	13n
8-10 9 @ 9½n	9 @ 9½	Clear plates 14	14n
10-12 10½ @ 11	11 @ 11½	Square jowls 13½	13½n
12-14 13n	13½ @ 14	Jowl butts 13 @ 13½	10½ @ 11
14-16 14n	14n	S. P. jowls 13n	13n
16-18 14n	14n @ 14½		
18-20 14n	14n @ 14½		
20-25 14n	14n @ 14½		

LARD FUTURES PRICES

MONDAY, JUNE 2, 1952

	Open	High	Low	Close
May	12.60	12.65	12.45	12.45a
Sept.	12.95	12.97½	12.70	12.70b
Oct.	13.07½	13.07½	12.85	12.85
Nov.	13.00	13.00	12.80	12.80a
Dec.	13.25	13.25	13.25	13.25

Sales: 4,680,000 lbs.

Open interest at close Thursday, May 29th: July 727, Sept. 1,213, Oct. 508, Nov. 218, and Dec. 87 lots.

TUESDAY, JUNE 3, 1952

	July	12.20	12.32½	12.15	12.22½
Sept.	12.65	12.65	12.50	12.55b	
Oct.	12.80	12.80	12.60	12.65b	
Nov.	12.60	12.72½	12.60	12.65a	
Dec.	13.25	13.20	13.10	13.12½a	

Sales: 8,720,000 lbs.

Open interest at close Mon., June 2nd: July 714, Sept. 1,214, Oct. 501, Nov. 216, and Dec. 87 lots.

WEDNESDAY, JUNE 4, 1952

	July	12.27½	12.40	12.20	12.30
Sept.	12.62½	12.72½	12.55	12.62½b	
Oct.	12.75	12.80	12.67½	12.75b	
Nov.	12.65	12.75	12.65	12.70b	
Dec.	13.10	13.15	13.05	13.10b	

Sales: 5,920,000 lbs.

Open interest at close Tues., June 3rd: July 683, Sept. 1,215, Oct. 519, Nov. 218, and Dec. 95 lots.

THURSDAY, JUNE 5, 1952

	July	12.35	12.35	12.30	12.35b
Sept.	12.67½	12.70	12.62½	12.67½a	
Oct.	12.82½	12.85	12.75	12.80b	
Nov.	12.72½	12.75	12.72½	12.75	
Dec.	13.12½	13.25	13.12½	13.25	

Sales: 4,580,000 lbs.

Open interest at close Wed., June 4th: July 668, Sept. 1,243, Oct. 517, Nov. 220, and Dec. 96 lots.

FRIDAY, JUNE 6, 1952

	July	12.35	12.35	12.05	12.10b
Sept.	12.67½	12.77½	12.42½	12.45b	
Oct.	12.80	12.82½	12.52½	12.57½a	
Nov.	12.65	12.65	12.57½	12.57½a	
Dec.	13.05	13.05	12.95	12.97b	

Sales: 3,500,000 lbs.

Open interest at close Thurs., June 5th: July 608, Sept. 1,274, Oct. 525, Nov. 221, and Dec. 96 lots. Total for the week 2,760,000 lbs.

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Thursday, June 5, were reported as follows:

CATTLE:		
Steers, prime	33.50	
Steers, choice	32.50	
Steers, com. & gd.	27.00 @ 31.50	
Heifers, ch. & gd.	29.50 @ 32.50	
Heifers, com. & gd.	26.00 @ 29.00	
Cows, util., comm.	21.50 @ 24.00	
Cows, can., cut.	17.50 @ 21.00	
Bulls, good	24.50 only*	
Bulls, comm.	25.50 @ 28.50	
Bulls, can., cut.	None rec.	
HOGS:		
Good, ch., 190/240	\$20.75 @ 20.90	
Good, ch., 250/280	19.75 @ 20.65	
Good & ch., 300	19.00 @ 20.00	
Sows, under 400	16.00 @ 19.25	
SHEEP:		
Ch. & pr. Spring	30.00 @ 31.00	

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago		\$16.25
Refined lard, 50-lb. cartons, f.o.b. Chicago		16.25
Kettle rend., tierces, f.o.b. Chicago		16.75
Leaf, kettle rend., tierces, f.o.b. Chicago		17.75
Lard flakes		28.75
Neutral tierces, f.o.b. Chicago		21.75
Standard Shortening *N. & S.		19.50
Hydrogenated Shortening N. & S.		21.25
*Delivered.		

WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw Leaf
June 2, 12.37½n	10.87½a	10.37½a	
June 3, 12.25n	10.75	10.25n	
June 4, 12.25n	10.75	10.25n	
June 5, 12.25n	10.75a	10.25n	
June 6, 12.12½n	10.50	10.00n	

n—nominal. b—bid. a—asked.

MARKET PRICES NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices)

	June 3, 1952
Prime, 800 lbs./down	55.50@56.50
Choice, 800 lbs./down	54.00@55.50
Good	52.00@53.50
Steer, commercial	49.00@51.00
Cow, commercial	43.00@45.00
Cow, utility	41.00@43.00

BEEF CUTS

Prime:	
Hindquarter	66.00@69.00
Forequarter	60.00@61.00
Round	63.00
Trimmed full loin	88.00@90.00
Flank	19.00@22.00
Short loin	118.00
Sirloin	77.30
Cross cut chuck	51.00@52.00
Regular chuck	52.00@54.00
Foreshank	30.00@32.00
Brisket	45.00
Rib	68.00@72.00
Short plate	17.00@18.00
Back	60.00@61.00
Triangle	48.20
Arm chuck	51.00@52.00

Choice:	
Hindquarter	63.00@63.90
Forequarter	48.00@50.00
Round	63.00
Trimmed full loin	82.00@84.00
Flank	20.00@22.00
Short loin	105.00
Sirloin	72.10
Cross cut chuck	50.50@53.60
Regular chuck	52.00@54.00
Foreshank	30.00@32.00
Brisket	45.00
Rib	60.00@65.00
Short plate	17.00@20.00
Back	50.00@60.00
Triangle	48.20
Arm chuck	50.00@51.00

BUTCHERS' FAT

(L.c.l. prices)

Shop fat	\$1.25
Breast fat	1.75
Inedible suet	2.00
Edible suet	2.00

LAMBS

(L.c.l. prices)

	City	Western
Prime lambs, 50/down		
Choice lambs, 50/down		
Good, all wts.		
Prime, all wts.	60.00@62.00	60.00@62.00
Choice, all wts.	60.00@62.00	56.00@59.00
Good, all wts.		

For permissible additions to ceiling base prices, see CPR 24.

FRESH PORK CUTS

(L.c.l. prices)

	Western
Hams, sknd., 14/down	52.00@54.00
Picnics, 4/8 lbs.	36.00
Belilles, sq. cut, seedless, 8/12 lbs.	No quotation
Pork loins, 12/down	54.60@57.00
Boston butts, 4/8 lbs.	47.00@49.00
Spareribs, 3/down	43.00@45.00
Pork trim., regular	24.00
Pork trim., spec. 80%	46.00

City

Hams, sknd., 14/down	
Pork loins, 12/down	
Boston butts, 4/8 lbs.	
Spareribs, 3/down	

VEAL—SKIN OFF

(L.c.l. prices)

	Western
Prime, carcass, 80/150	58.00@60.50
Choice carcass	58.00@60.50
Good carcass, 80/down	56.00@58.50
Commercial carcass	51.00@53.00

DRESSED HOGS

(L.c.l. prices)

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	\$33.00@35.00
137 to 153 lbs.	33.00@35.00
154 to 171 lbs.	33.00@35.00
172 to 188 lbs.	33.00@35.00

FANCY MEATS

(L.c.l. prices)

Veal breads, under 6 oz.	102.50
6 to 12 oz.	102.50
12 oz. up	102.50
Beef kidneys	16.8*
Beef livers, selected	62.8*
Beef livers, selected, kosher	82.8*
Oxtails, over 1/2 lb.	27.8*

*Ceiling base prices.

WEEKLY MEAT CANNING

The department of marketing of the American Meat Institute reports that canned meat production under federal inspection during the week ended May 17 totaled 21,269,000 lbs., showing only a small change from a week earlier, a 2 per cent decline from the corresponding week in April and a 30 per cent decline from volume in the week ended May 19, 1951.

Reco REFRIGERATOR FANS



blow upwards!

- Keep coils from frosting
- Dry up moisture
- Kill odors

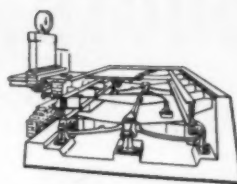
SAVE THEIR COST EACH MONTH

REYNOLDS
ELECTRIC COMPANY

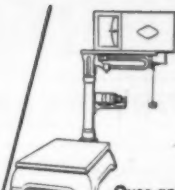
Established 1900

3089 River Road

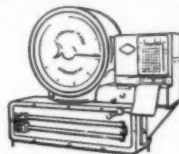
River Grove, Ill.



Truck Scales



Over-end-Under Scales



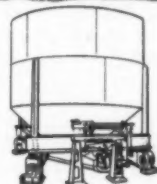
Printomatic Dial Scales



Bench Dial Scales



Portable Dial Scales



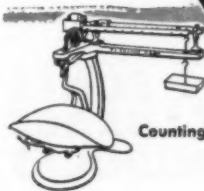
Hopper Scales



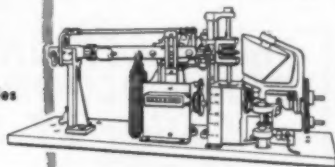
Weigh Can Scales



Railroad Track Scales



Counting Scales



Belt Conveyor Scales



FAIRBANKS-MORSE,

a name worth remembering

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BY-PRODUCTS....FATS AND OILS

TALLOW AND GREASES

(Thursday, June 5, 1952)

The tallow and grease market in the midwest area is holding its firm position, although eastern interests are reportedly talking lower levels. Prices for the better product held steady to firm early in the week, but a tinge of easiness was noticeable in the lower grades. Large consumers were listing available offerings, while dealer and small consumer interest was rather quiet.

Choice white grease and original fancy tallow was offered out at 7c, Chicago, but buyers' ideas were at last sales levels. A tank of yellow grease, renderers' product, brought 4½c, delivered Chicago. Packers yellow grease was bid at 4¼c, Chicago, and offerings held at 5c.

On Tuesday, a few sales came to light at list prices; renderers' yellow grease at 4½c, and packers yellow grease at 4¼c, c.a.f. Chicago. A few tanks of special tallow again traded at steady price of 5½c, c.a.f. Chicago. A tank each of bleachable fancy tallow and prime tallow sold 6½c and 6¼c, respectively, delivered Chicago.

It was rumored around trade circles that choice white grease traded at 7¼c, East, but without confirmation; however, offerings that basis were known to be in the market.

At midweek a moderate amount of trade was uncovered with steady prices prevailing in the local market. Yellow grease sold at 4½@4¼c, bleachable fancy tallow at 6½c, prime tallow at 6¼c, and special tallow at 5½c, c.a.f. and delivered Chicago. Two tanks of choice white grease moved at 6½c, delivered Chicago. Several tanks of choice white grease were confirmed as selling at 7¼c, delivered East.

Choice white grease trading was the feature as the week neared its close, with selling in the Midwest and also to eastern destinations. Several more tanks of choice white grease changed

BY-PRODUCTS MARKETS

(Chicago, Thursday, June 5, 1952)

Blood

Unit Ammonia *6.75
Unground, per unit of ammonia (bulk)

Digester Feed Tankage Materials

Wet rendered, unground, loose
Low test *8.50@9.00n
High test *7.75@8.25n
Liquid stick tank cars 8.15

Packinghouse Feeds

Carlots, per ton
50% meat and bone scraps, bagged \$105.00@110.00
50% meat and bone scraps, bulk... 101.00@106.00
55% meat scraps, bulk 108.00
60% digester tankage, bulk 95.60@107.00
60% digester tankage, bagged 100.00@110.00
80% blood meal, bagged 120.00@145.00
70% standard steamed bone meal, bagged 95.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia \$7.50
Hoof meal, per unit ammonia 7.00

Dry Renedered Tankage

Per unit Protein
Low test *1.85@1.90
High test *1.80

Gelatine and Glue Stocks

Per cwt.
Calf trimmings (limed) \$2.50
Hide trimmings (green, salted) \$0.00@32.50
Cattle jaws, skulls and knuckles, per ton \$5.00@70.00
Pig skin scraps and trimmings, per lb. 7 @ 7½

Animal Hair

Winter coil dried, per ton *90.00@95.00
Summer coil dried, per ton *50.00
Cattle switches, per piece 6 @ 7
Winter processed, gray, lb. 13½ @ 15
Summer processed, gray, lb. 8

n—nominal.

*Quoted delivered basis.

hands at 7¼c and 7½c, East. Three tanks of choice white grease sold at 6½c, c.a.f. Chicago, and still another tank of same at 6¼c, f.o.b. Chicago.

No. 2 tallow sold at 4c and 4½c, delivered Chicago. Couple more tanks of yellow grease, renderers' production, sold at 4½c, delivered Chicago, and another tank of packers' product at 4¼c, c.a.f. Chicago. Buying interest was mostly for better grade materials, and for deferred shipments. Lower grades are more or less on the quiet

VEGETABLE OILS

(Wednesday, June 4, 1952)

Price gains were registered on all vegetable oil selections during the week and the market maintained a steady position.

There was light trading of soybean oil, and June shipment brought 10½c. July shipment sold early at 10¼c but later trading was reported at 10½c. September shipment cashed at 11c and October-December shipment was offered at 11¼c but buying interest was at 11½c. The only cottonseed oil trades reported were in the Texas area at 12½c. Valley and Southeast prices were nominally quoted at 12½ to 12¾c. Peanut oil cashed at 17½c, which was a ¼c advance over last trading levels. Coconut oil was offered at 9½c but went without action.

On Tuesday, prices held fairly steady to fractionally higher. Although June shipment soybean oil cashed early in the session at 10¼c, later trades were consummated at 10½c. September shipment brought 11c early, but later bids at 11½c were ignored.

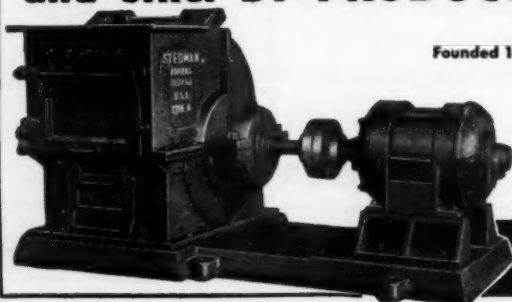
Cottonseed oil trades again were restricted to the Texas area and light trading was recorded at distant points at 12c and 12½c at common points. In the Valley and Southeast the market was pegged at 12½, nominal basis. Peanut oil advanced further and cashed

side at present. Later, five tanks bleachable fancy tallow sold 7½c, East.

TALLOW: Thursday's quotations: Original fancy tallow, 6½@7c; bleachable fancy tallow, 6½@6¾c; prime, 6¼c; special, 5½c; No. 1 tallow, 5@5½c, No. 2 tallow, 4@4½c.

GREASES: Thursday's quotations: Choice white grease, 6½@6¾c; A-white grease, 6@6¼c; B-white grease, 5¼c; yellow grease, 4½@4¼c; house grease, 4¼@4½c, and brown grease, 3¼@4c.

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DRIED BLOOD, TANKAGE
and other BY-PRODUCTS**



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2-STAGE GRINDERS

Stedman equipment has enjoyed an enviable reputation in the Meat Packing and Rendering Industries for well over 50 years. Builders of Swing Hammer Grinders, Cage Disintegrators, Vibrating Screens, Crushers, Hashers — also complete self-contained Crushing, Grinding, and Screening Units. Capacities 1 to 20 tons per hour.

STEDMAN FOUNDRY & MACHINE COMPANY, INC.

Subsidiary of United Engineering and Foundry Company

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You could use man-hole covers, temporarily, or Cleve-O-Cement for a permanent job. Cleve-O-Cement is easy to apply. Using ordinary tools, any handy man can patch the floor in a jiffy. Cleve-O-Cement dries flint hard overnight—28 times harder than ordinary cement. Waterproof, slip-proof, withstands cold, moisture, steam and fruit and dairy acids. Used by meat and food packing plants, dairies, laundries, bottling plants.

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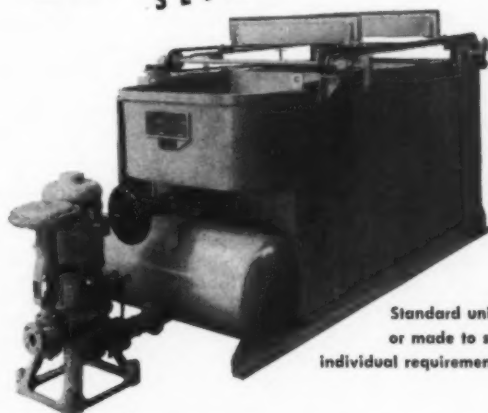
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SEPARATOR



Standard units,
or made to suit
individual requirements.

Handling waste flows with this equipment gives you the following money-saving advantages:

- Almost complete recovery of grease.
- Savings in time and labor through fully automatic operation.
- Elimination of sewer cleaning.
- Purifying waste water to satisfy pollution regulations.
- Permitting water to be reused in cooling circuits.
- Saving of space—less than 1/2 the space requirements of a one hour capacity catch basin.

Colloidair Separator's extremely high efficiency is due to the special feature of using dissolved air to speed the flotation of free and emulsified fats and grease. This makes it possible to recover in 18 minutes or less 90% or more grease—compared to a maximum recovery of 30% to 50% obtained by conventional catch basins having a minimum retention time of one hour.

Let a Bulkley, Dunton field representative show you how the Colloidair Separators can save you time, labor, space and money. Call or write today—

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at 18c. Corn oil sold in a small way at 13½c, but most offerings were held at 13¼c. Sales of crude coconut oil on the Coast were reported at 9¼c.

All soybean futures advanced to new high prices for the season and trading was active at midweek. As a result, June shipment sold early at 11c and later at 11½c. July shipment cashed at 11½c early in the session and later trading at 11¼c was reported. Activity in cottonseed oil market also improved with trading in the Valley and Southeast at 12¼c and late movement in Texas at 12¼c. Corn oil traded at 13¼c and a fair amount of peanut oil cashed at 18¼c. Coconut oil prices were mostly nominal with offerings priced at 9½c.

Late midweek trading involved June shipment soybean oil at 11½c and July at 11½c. Valley cottonseed oil sold at 13c and material moved in the Texas area at 12¼c. Coconut oil traded at 9½c.

CORN OIL: Advanced ¼c compared with last week's levels.

SOYBEAN OIL: Sales at ½c to ¾c gain over last midweek's trading.

PEANUT OIL: Registered most gain price-wise, with fair volume of trading

Renderers Again Protest Unfair Treatment by OPS

Following a conference between representatives of the domestic tallow and grease producing industry and Joseph Freehill, deputy director, OPS, F. B. Wise, secretary-treasurer, National Renderers Association, wrote Freehill as follows:

"This will acknowledge conference had with you in your offices yesterday afternoon during which I and other representatives of the domestic tallow and grease producing industry discussed the price ceiling situation with respect to these commodities.

"As I understand, it is your plan to convey the information developed in these discussions to Price Administrator Arnall who, as you know, was unavailable to us at any time this week, due to Congressional committee appearances and out-of-town speaking engagements.

"We have been led to believe that it was neither the intention of Congress nor the Office of Price Stabilization to discriminate against any industry or segment of industry in the administration of price controls, yet applying average price spreads which have been recorded during many normal trading periods in the domestic fats and oils market—and even under OPA system of price control during World War II—the results indicate beyond a shadow of a doubt that present inedible tallow and grease ceiling prices do not reflect a fair or reasonable relationship with present ceiling prices for cottonseed oil, soybean oil, corn oil, and lard.

"We insist that this inequity be adjusted promptly."

consummated at 1c to 1¼c advances.

COCONUT OIL: Up ¾c to ½c with late midweek sales at 9½c.

COTTONSEED OIL: Trading meager at price gains of ¼c to ¾c, depending on locality.

New York cottonseed oil prices were quoted as follows:

MONDAY, JUNE 2, 1953					
	Open	High	Low	Close	Prev. Close
July	14.99	14.99	14.78	14.79-80	14.98
Sept.	15.25	15.25	15.07	15.10-11	15.24
Oct.	15.31	15.31	15.17	15.20	15.29
Dec.	15.60	15.60	15.42	15.42b	15.63
Mar., '53..	15.78	15.78	15.64	15.64	15.81

Sales: 308 lots.

TUESDAY, JUNE 3, 1953					
	Open	High	Low	Close	Prev. Close
July	14.82	14.88	14.70	14.85-86	14.79
Sept.	15.14	15.17	15.00	15.17	15.10
Oct.	15.18	15.27	15.10	15.26-27	15.20
Dec.	15.43	15.49	15.30	15.40	15.42
Mar., '53..	15.68	15.71	15.68	15.70b	15.84

Sales: 417 lots.

WEDNESDAY, JUNE 4, 1953					
	Open	High	Low	Close	Prev. Close
July	14.93	15.08	14.90	15.06-05	14.96
Sept.	15.22	15.35	15.13	15.32-31	15.17
Oct.	15.33	15.48	15.28	15.44-42	15.27
Dec.	15.50	15.67	15.50	15.61b	15.49
Jan., '53..	15.55	15.55	15.55	15.70b	15.46
Mar., '53..	15.76	15.76	15.73	15.78b	15.70

Sales: 555 lots.

THURSDAY, JUNE 5, 1953					
	Open	High	Low	Close	Prev. Close
July	15.10	15.15	14.95	14.96-97	15.06
Sept.	15.35	15.39	15.14	15.15-14	15.32
Oct.	15.48	15.50	15.23	15.24-23	15.44
Dec.	15.62b	15.69	15.40	15.41-40	15.63
July, '53..	15.90b	15.95b

Sales: 446 lots.

VEGETABLE OILS

Thursday, June 5, 1952

Corn cottonseed oil, carloads, f.o.b. mills	
Valley	12½a
Southeast	12½a
Texas	12½a
Corn oil in tanks, f.o.b. mills	13¼pd
Peanut oil, f.o.b. Southern mills	18¼pd
Soybean oil, Decatur	11¼pd
Coconut oil, f.o.b. Pacific Coast	9½at
Cottonseed foots.	
Midwest and West Coast	1@1¼
East	1@1¼

ax—asked. n—nominal.

OLEOMARGARINE

Thursday, June 5, 1952

White domestic vegetable	25
White animal fat	25
Milk churned pastry	25
Water churned pastry	25

MARGARINE PRODUCTION

Production of oleomargarine during the month of April aggregated 101,136,000 lbs., the National Association of Margarine Manufacturers has announced. This amount represented an increase of 29,743,000 lbs. over the 1951 production. Of total output for the month, 88,985,000 lbs. was of the colored product, an increase of 34,045,000 lbs. over last year's 54,940,000 lbs. Uncolored margarine for the month, placed at 12,151,000 lbs., showed a drop from the 16,453,000 lbs. a year ago.

Total stocks of margarine held at producing plants at the end of April totaled 17,332,000 lbs. as against 15,201,000 lbs. on April 1.

Total margarine output for the first four months of this year stood at 440,094,000 lbs. compared with 354,836,000 lbs. over the same period last year.

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	Prev.	Close
-80	14.98	
-11	15.24	
	15.38	
b	15.65	
	15.81	

-86	14.79
	15.10
-27	15.20
	15.42
b	15.64

-95	14.98
-31	15.17
-42	15.27
b	15.49
b	15.48
b	15.70

-97	15.06
-14	15.32
-23	15.44
-40
b

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12 3/4 n
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18 1/4 pd
11 1/4 pd
9 1/2 ax
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HIDES AND SKINS

Big packer slow with light trading at steady prices—Small packer and country hide market quiet—No trading of calfskins or kipskins reported—Few sales of sheepskins at last quoted levels to slightly lower.

CHICAGO

PACKER HIDES: A total of 50,000 hides moved last week. Thursday's trading involved about 5,000 branded steers and Colorados brought 12c and butts, 13c. About 1,800 ex-light native steers sold with ex-lights bringing 19½c and lights 17½c for April and 18c for May. There was a trade of 3,400 heavy native steers at 14½c. A lot of 750 Wichita heavy Texas steers traded at 13c, steady with last quotations. Some 1,000 light native cows sold at 17½c and another lot of Chicagos brought 17c for March-April and 17½c for May.

Big packers withheld offering list the beginning of the week and, consequently, the market was quiet.

On Tuesday, action again was limited and, although there was good buying interest, bids were declined in most directions. The general dormancy was reflected in the N.Y. futures which closed 10 to 15 points lower with only

16 lots changing hands. The only trading reported was two cars of Omaha-Sioux City light native cows at 17½c, 2,000 branded steers at 13c for butts and 12c for Colorados. In the latter group, there was an adjustment for Kosher and Aprils sold ½c less. About 2,000 heavy native cows brought 15½c, May salting, and 15c for April.

The market continued quiet at mid-week with offerings hard to find. Branded steers traded at steady prices: 2,300 butts brought 13c and 1,500 Colorados, 12c. These hides were May take-off and Aprils brought 11½c. About 3,300 heavy native steers traded at 14½c and 1,000 St. Paul heavy native steers brought 15c. Some 1,500 Omaha light native cows sold at 17½c.

Only one big packer was active in the market at late midweek and reportedly moved about 8,000 hides at steady prices. About 1,200 light native steers brought 18½c and 1,000 ex-light native steers sold at 20c. Another lot of 1,400 St. Paul native steers traded at 14½c for the heavies and 18½c for the lights. Some light native cows, around 1,000, brought 17½c. Butt branded steers and Colorado steers also sold at steady prices. About 35,000 hides moved through Thursday.

SMALL PACKER AND COUNTRY

HIDES: Activity has been extremely limited in these markets throughout the week. Tanner disinterest is attributed by some to shut-downs due to vacation schedules. When tanners do reenter the market, trading is expected to be consummated at steady prices with last sales.

CALFSKINS AND KIPSKINS: No trading has been reported this week. The only confirmed sale last week was

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. Week 1951
	Week ended June 3, 1952	Previous Week @19	
Nat. str. ...14½@18½	15	@19	33 @36½*
Hvy. Texas str.	13n	13n	30*
Hvy. butt. brand'd str.	13	13	30*
Hvy. Col. str.	12	12	29½
Ex. light Texas str.	18½n	18½n	37*
Brand'd cows.	15n	14½	37*
Hr. nat. cows.15* @16n		14½	34*
Lt. nat. cows.	18½n	18½	36 @37*
Nat. bulls ...10½@11n	10½@11		24*
Brand'd bulls. 9½@10n		9½n	23*
Calfskins, Nor. 10/15	37½@40n	37½@40	80*
10/down		32½n	..
Kips. Nor. nat. 15/25...	32½n	32½n	60*
Kips. Nor. branded ...	24½n	24½n	57½*

SMALL PACKER HIDES

STEERS AND COWS:		
60 lbs. and over.14	@14½n 14	@14½n ...
50 lbs.	15 @15½n 15	@15½n ...

SMALL PACKER SKINS

Calfskins under 15 lbs.	25½n	25½n	72*
Kips. 15/30	20@24n	20@24n	51*
Slunks, regular	1.25n	1.25n	3.25*
Slunks, hairless	40n	40n	90*

SHEEPSKINS

Pkr. shearlings, No. 1	1.75	1.85@2.00	6.00n
Dry Pelts	28n	28n	52@55n
Horsehides, untrmd.	6.25n	6.25n	16.00n

*Ceiling price.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended May 31, 1952, were 3,529,000 lbs.; previous week, 3,920,000 lbs.; same week 1951, 5,239,000 lbs.; 1952 to date, 97,982,000 lbs.; same period 1951, 122,592,000 lbs.

Shipments for the week ended May 31, 1952 totaled 3,638,000 lbs.; previous week 3,938,000 lbs.; corresponding week 1951, 3,230,000 lbs.; this year to date, 85,878,000 lbs.; corresponding period a year ago, 99,905,000 lbs.

Cattle May Move from Brucellosis-Free Herds

The long-standing ban against the movement of cattle from brucellosis-free herds in Pennsylvania, where vaccinated animals over 30 months of age show only suspicious reaction, has been lifted. In making this announcement, Miles Horst, state secretary of agriculture, said it should bring "some relief to Pennsylvania cattle owners." The Pennsylvania program of control and eradication of brucellosis is recognized as one of the outstanding ones in the nation.



I'll "cut up" pretty bad
if they don't shroud me
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Cor. Week
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about 2,200 Nashville kips at 40c.

SHEEPSKINS: On Monday, a car of No. 1 shearlings sold at 1.75. At mid-week, another car of 2's and 3's brought 1.40 and .90, respectively. The pickled skin market is a weak 7.75 to 8.00.

N. Y. HIDE FUTURES

MONDAY, JUNE 2, 1952

	Open	High	Low	Close
July, '52...	16.75b	17.15	17.10	17.00b-10a
Oct., '52...	17.00	17.03	16.80	16.80
Jan., '53...	16.85b	16.83	16.83	16.70b-75a
Apr., '53...	16.75b	16.65b-80a
July, '53...	16.75b	16.65b-80a
Oct., '53...	17.02	16.65n

Sales: 37 lots.

TUESDAY, JUNE 3, 1952

	Open	High	Low	Close
July, '52...	16.80b	16.85b-17a
Oct., '52...	16.85	16.85	16.70	16.65b-70a
Jan., '53...	16.00b	16.65	16.00	16.55b-60a
Apr., '53...	16.00b	16.55b-65a
July, '53...	16.00b	16.55b-65a
Oct., '53...	16.60b	16.55n

Sales: 16 lots.

WEDNESDAY, JUNE 4, 1952

	Open	High	Low	Close
July, '52...	16.70b	16.90b-17a
Oct., '52...	16.65	16.75	16.50	16.70
Jan., '53...	16.40b	16.55	16.35	16.50b-60a
Apr., '53...	16.40b	16.50b-60a
July, '53...	16.45b	16.50b-60a
Oct., '53...	16.35b	16.50n

Sales: 18 lots.

THURSDAY, JUNE 5, 1952

	Open	High	Low	Close
July, '52...	16.75b	16.45b-60a
Oct., '52...	16.70	16.70	16.20	16.32-30
Jan., '53...	16.50b	16.50	16.10	16.15b-20a
Apr., '53...	16.45b	16.50	16.50	16.15b-25a
July, '53...	16.50b	16.15b-30a
Oct., '53...	16.40b	16.15n

Sales: 57 lots.

FRIDAY, JUNE 6, 1952

	Open	High	Low	Close
July, '52...	16.30b	16.40b-55a
Oct., '52...	16.15	16.35	16.15	16.20
Jan., '53...	16.20	16.20	16.12	16.15
Apr., '53...	16.10b	16.15n
July, '53...	16.05b	16.15n
Oct., '53...	16.15n

Sales: 33 lots.

WEEK'S CLOSING MARKETS

CHICAGO PROVISION STOCKS

A report on Chicago provision stocks on May 31, showed lard inventories of 66,555,608 lbs., or almost 6,000,000 lbs. more than two weeks earlier. On April 30, lard inventories in Chicago were 55,377,176 lbs., and on May 31 last year, lard inventories amounted to 26,746,055 lbs. Details of Chicago May 1 inventories follow:

	May 31, '52 lbs.	Apr. 30, '52 lbs.	May 31, '51 lbs.
P.S. lard (a).....	57,271,023	47,386,470	17,209,089
P.S. lard (b).....	2,471,000
Dry rendered lard (a).....	4,437,647	3,508,487	1,021,090
Dry rendered lard (b).....	804,000
Other kinds lard.....	4,846,938	4,482,219	5,240,276
TOTAL LARD.....	66,555,608	55,377,176	26,746,055
All brld. pt. (bbls).....	2,781	3,228	1,267
D.S. Cl. bellies (contract).....	84,100	506,900	93,000
D.S. Cl. bellies (other).....	5,829,800	6,208,241	7,102,881
TOTAL D.S. CL. BELLIES.....	5,913,900	6,715,141	7,195,881
D.S. rib bellies.....
D.S. fat backs.....	1,500,293	1,365,785	1,268,286
S.P. regular hams.....	135,826	195,000	99,215
S.P. skinned hams.....	17,779,131	20,053,943	19,578,006
S.P. bellies.....	19,469,189	23,412,007	22,772,426
S.P. picnics, S.P. Boston shoulders.....	10,141,892	12,476,421	6,654,079
Other cuts meats.....	12,853,966	15,280,653	9,923,552
TOTAL ALL MEATS.....	67,803,206	79,508,950	67,491,445

(a) Made since Oct. 1, 1951. (b) Made previous to Oct. 1, 1951.
The above figures cover all meat in storage in Chicago, including holdings owned by the government.

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$21.75; the average, \$19.90. Provision prices were quoted as follows: Under 12 pork loins, *52.30; 10/14 green skinned hams, 48 1/4 @49; Boston butts, 40; 16/down pork shoulders, 35n; 3/down spareribs, 39@40; 8/12 fat backs, 9@11 1/4; regular pork trimmings, 20n; 18/20 DS bellies, 20n; 4/6 green picnics, 31 1/2 @32; 8/up green picnics, 28.

*Ceiling price.

Cottonseed Oil

Closing cottonseed oil futures at New York were quoted as follows: July 15.05; Sept. 15.23-24; Oct. 15.32-33; Dec. 15.47; Jan. 15.50n; Mar. 15.55; May 15.65, and July 15.51b. Sales totaled 296 lots.

P.S. loose lard was quoted at \$10.50 and P.S. lard in tierces at \$12.12 1/2 nominal.

Armour TV Show

Armour and Company has launched a new television program on Station WFIL-TV, Philadelphia, on behalf of its Star franks and other meat products. It is especially for children.

THE WM. SCHLUDERBERG—T. J. KURDLE CO.

PRODUCERS OF



MEATS OF UNMATCHED QUALITY

MAIN OFFICE AND PLANT

3800-4000 E. BALTIMORE ST., BALTIMORE, MD.

HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS



- WILLIAM G. JOYCE, Boston, Mass.
- F. C. ROGERS CO., Philadelphia, Pa.
- A. L. THOMAS, Washington, D. C.

BEEF • PORK • SAUSAGE

HUNTERIZED SMOKED AND CANNED HAM

CAINCO



Seasonings

for tastier products . . . pepped-up sales!

• CAINCO SEASONINGS satisfy! Whether you prefer soluble seasonings or natural spices CAINCO is the answer to your sausage seasoning problems!

CAINCO Soluble Seasonings are proven sales builders . . . give sausage, loaves and specialty products a taste appeal that pays big dividends . . . assure absolute uniformity batch after batch!

CAINCO Natural Spices are perfectly blended to suit your most discriminating requirements . . . give your products a quality appeal that wins new customers and invites profitable repeat sales! Make the logical switch NOW to CAINCO!

CAINCO, INC.

Exclusive Distributors of ALBULAC

222-224 WEST KINZIE STREET • CHICAGO 10, ILLINOIS

Superior 7-3611

LIVESTOCK MARKETS

Weekly Review

April Live Costs Below, Volume Above 1951

Packers operating under federal inspection during April bought all classes of livestock at prices substantially lower than those paid in the corresponding month of 1951. Packers' average livestock costs were also lower for all classes during the first four months of this year than in 1951.

Average cost of cattle in April at \$28.98 was 91 per cent of 1951; calves at \$30.62 were 12 per cent under 1951; hogs at \$16.63 had 80 per cent of last year's value, and sheep and lambs averaging \$27.01 cost 20 per cent less than in the preceding year.

The 938,363 cattle, 405,485 calves, 5,281,069 hogs and 940,866 sheep and lambs slaughtered under federal inspection in April had dressed yields:

	April, 1952 Thousand lbs.	April, 1951 Thousand lbs.
Beef	526,220	498,609
Veal	40,772	39,189
Pork (carcass wt.)	944,623	908,712
Lamb and mutton	45,703	32,603
Total	1,557,318	1,479,113
Pork, excl. lard	682,678	672,100
Lard prod.	191,803	173,137
Rendered pork fat	8,911	7,680

Average live weights in April were:

	April, 1952 lbs.	April, 1951 lbs.
All cattle	1,001.7	1,004.1
Steers	1,008.8	1,008.8
Heifers	865.3	853.5
Calves	1,004.1	1,028.9
Hogs	177.3	169.4
Sheep	235.6	241.6
Sheep and lambs	192.6	163.9

Dressed yields showed only minor changes from a year earlier:

	April, 1952 Per cwt.	April, 1951 Per cwt.
Cattle	live 56.3	live 55.8
Calves	57.1	57.4
Hogs	76.1	75.6
Sheep and lambs	47.6	48.6
Lard per 100 lbs.	15.5	14.4
Lard per animal	36.4	34.8

Average dressed weights of cattle and calves were slightly higher than in April, 1951, while hogs and sheep and lambs dressed lighter:

	April, 1952 lbs.	April, 1951 lbs.
Cattle	564.0	569.3
Calves	101.2	97.2
Hogs	179.3	182.6
Sheep and lambs	48.8	49.9

KINDS OF LIVESTOCK KILLED

†The classification of livestock slaughtered under federal inspection during April, 1952 compared with March 1952, and April 1951 is shown below:

	Apr. 1952 Per- cent	Mar. 1952 Per- cent	Apr. 1951 Per- cent
Cattle—			
Steers	62.4	58.8	59.6
Heifers	10.9	12.6	10.0
Cows	23.5	25.8	27.4
Cows and heifers	34.4	38.4	37.4
Bulls and stags	3.2	2.8	3.0
*Total	100.0	100.0	100.0
Canners and cutters	10.9	12.1	9.9
Hogs—			
Sows	5.9	5.1	6.0
Barrows and gilts	93.6	94.0	93.6
Stags and boars5	.9	.4
*Total	100.0	100.0	100.0
Sheep and Lambs—			
Lambs and wethers	95.8	96.5	92.5
Sheep	4.2	3.5	7.5
*Total	100.0	100.0	100.0

*Totals and percentages based on round numbers.
†Based on reports from packers.

SALABLE AND DRIVE-IN RECEIPTS AT 65 MARKETS

Total salable and drive-in receipts of livestock by classes during April 1952, and 1951 at the 65 public markets.

TOTAL SALABLE RECEIPTS*

	April 1951	April 1952
Cattle	1,044,233	1,024,985
Calves	246,088	238,320
Hogs	2,255,019	2,135,506
Sheep	541,932	292,380

TOTAL DRIVEN-IN RECEIPTS

	April 1951	April 1952
Cattle	958,286	957,448
Calves	258,111	255,922
Hogs	2,625,400	2,462,896
Sheep	463,063	285,885

*Does not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Driven-in receipts at 65 public markets constituted the following percentages of total April receipts, which include through shipments and direct shipments to packers when such shipments pass through the stockyards: Cattle, 75.0, calves, 85.2, hogs, 83.0, and sheep, 43.3. Percentages in 1951 were 76.9, 83.7, 80.5 and 35.4.

Livestock Exports, Imports During Month of March

Exports and imports of livestock during March, as reported by the USDA:

	Mar. 1952 Number	Mar. 1951 Number
EXPORTS (domestic)—		
Cattle, for breeding	250	332
Other cattle	109	87
Hogs (swine)	47	21
Sheep	150	110
Horses, for breeding	43	19
Other horses	906	62
Mules, asses and burros	271	29
IMPORTS—		
Cattle, for breeding, free—		
Canada—		
Bulls	—	194
Cows	—	1,288
Cattle, other, edible (dut.)—		
Canada—		
Over 700 pounds (Dairy)	1	3,330
(Other)	23	14,067
200-700 pounds	34	4,284
Under 200 pounds	—	966
Hogs—		
For breeding, free	—	117
Edible, except for breeding (dut.) ²	6	6
Horses—		
For breeding, free	21	4
Other (dut.)	53	115
Sheep, lambs, and goats, edible (dut.)	1	1,197

¹Excludes Newfoundland and Labrador.
²Number of hogs based on estimate of 200 pounds per animal.
Compiled from official records, Bureau of the Census.

APRIL MEAT GRADING

The total of meats, meat products and by-products graded by the U. S. Department of Agriculture in April was reported in thousands of lbs. (i.e. "000" omitted) as follows:

	April 1952	March 1952	April 1951
Beef	647,839	664,855	212,621
Veal and calf	70,801	59,204	4,947
Lamb, yearling and mutton	49,704	56,227	6,811
Total	768,344	780,286	224,379
All other meats and lard	9,112	10,286	13,098
Grand total	777,456	790,572	237,467

Compulsory grading of beef, veal, calf, lamb and mutton pursuant to OPS regulation became effective May 7, 1951.

*Livestock Buying

can be PROFITABLE
and CONVENIENT

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KENNETT-MURRAY
LIVESTOCK BUYING SERVICE

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INDIANAPOLIS, IND.
JACKSON, MISS.
JONESBORO, ARK.
LAFAYETTE, IND.
LOUISVILLE, KY.
MONTGOMERY, ALA.
NASHVILLE, TENN.
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WITH QUALITY BONELESS BEEF

U.S. GOVERNMENT INSPECTED ESTABLISHMENT 924

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lend an ear to these savings



Have you heard how much the Townsend Pork-Cut Skinner can save per hog on the skinning operation? Here is a summary of these savings:

Picnics	\$.36
Hams41
Jowls11
Bacon*21

**Total savings per hog with a
Townsend Pork-Cut Skinner ... \$1.09**

The reason for these savings? Increased yield at lower skinning cost. Increased yield is the result of unusually close trim. Lower skinning cost, the result of increased production.

Write for complete information, including detailed cost-analysis on the above figures.

**Still greater savings in skinning bacon can be made by using the Townsend Bacon Skinner, Model 52, the specialized machine that still further steps-up speed in bacon skinning.*



Above, skinning hams. At left, completely skinning picnics for boning. Also skins jowls, plates, backstraps, scrap trimmings, bootjacks, feet, briskets and ham flanks.

TOWNSEND

ENGINEERING COMPANY

321 East Second Street • Des Moines, Iowa

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, June 4, were reported by the Production and Marketing Administration as follows:

St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul
HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

Choice:					
120-140 lbs.	.. \$17.50-19.50	18.25-20.25	19.50-20.00	17.75-19.25	19.00-21.00
140-160 lbs.	.. 19.00-20.50	18.25-20.25	19.50-20.00	17.75-19.25	19.00-21.00
160-180 lbs.	.. 20.25-21.15	19.75-21.25	20.00-20.50	19.00-20.25	19.00-21.00
180-200 lbs.	.. 21.10-21.25	21.00-21.40	20.25-20.75	20.25-20.50	20.75-21.00
200-220 lbs.	.. 21.10-21.25	21.00-21.50	20.50-20.75	20.25-20.50	20.75-21.00
220-240 lbs.	.. 20.75-21.25	20.50-21.25	20.50-20.75	20.25-20.50	20.75-21.00
240-270 lbs.	.. 20.00-21.00	19.85-20.75	20.00-20.25	19.75-20.25	19.75-21.00
270-300 lbs.	.. 19.25-20.25	19.25-20.00	19.50-20.25	19.00-19.75	19.00-20.00
300-330 lbs.	.. 18.50-19.40	18.85-19.40	19.25-19.75	18.25-19.25	18.50-19.25
330-360 lbs.	.. 18.25-18.75	18.50-19.00	18.75-19.50	18.25-19.25	18.50-19.25
Medium:					
160-220 lbs.	.. 18.50-21.00	18.50-20.50	19.75-20.50	17.50-20.00

Choice:					
270-300 lbs.	.. 18.50-18.75	19.00-19.25	18.25-18.75	18.50-19.50	16.50-19.50
300-330 lbs.	.. 18.75-18.75	18.50-19.00	18.25-18.75	18.50-19.50	16.50-19.50
330-360 lbs.	.. 18.25-18.75	18.25-18.75	18.00-18.50	18.50-19.50	16.50-19.50
360-400 lbs.	.. 17.75-18.50	17.75-18.50	18.00-18.25	17.50-18.75
400-450 lbs.	.. 17.50-18.25	17.25-18.00	17.75-18.25	17.00-17.75	16.00-16.25
450-550 lbs.	.. 16.75-18.00	16.25-17.50	17.25-18.00	16.00-17.25	16.00-16.25
Medium:					
250-500 lbs.	.. 16.00-18.00	15.50-18.00	17.00-18.25	15.00-18.75

SLAUGHTER CATTLE & CALVES:

Prime:					
700-900 lbs.	.. 34.75-36.25	34.50-36.00	34.25-35.50	33.75-35.25	34.00-36.00
900-1100 lbs.	.. 34.50-36.50	34.50-36.50	34.00-35.50	33.75-35.25	34.00-36.00
1100-1300 lbs.	.. 34.25-36.50	34.00-36.50	33.75-35.50	33.50-35.25	33.50-36.00
1300-1500 lbs.	.. 33.75-35.75	33.75-36.25	33.50-35.50	32.75-35.00	32.50-35.50
Choice:					
700-900 lbs.	.. 32.50-34.75	32.50-34.50	31.25-34.25	30.75-33.75	32.00-34.00
900-1100 lbs.	.. 32.00-34.75	32.00-34.50	31.00-34.00	30.25-33.75	31.50-34.00
1100-1300 lbs.	.. 32.00-34.50	31.75-34.50	30.75-33.75	30.25-33.50	31.50-33.50
1300-1500 lbs.	.. 32.00-34.00	31.75-34.00	30.75-33.50	30.25-32.75	31.00-33.00
Good:					
700-900 lbs.	.. 29.50-32.50	30.25-32.50	28.25-31.25	28.25-30.75	29.00-32.00
900-1100 lbs.	.. 29.00-32.50	29.50-32.50	28.25-31.00	28.00-30.75	29.00-32.00
1100-1300 lbs.	.. 29.00-32.00	29.25-32.00	28.00-30.75	28.00-30.25	28.50-31.50
Commercial,					
all wts.	.. 27.00-29.50	27.50-30.25	25.00-28.25	25.50-28.00	26.50-29.00
Utility, all wts.					
..	24.00-27.00	25.00-27.50	23.00-25.00	23.00-25.50	23.00-26.50

Prime:					
600-800 lbs.	.. 35.00-36.00	34.50-35.75	34.00-35.00	33.75-35.00	33.00-34.50
800-1000 lbs.	.. 34.50-36.00	34.50-36.00	34.00-35.25	33.75-35.00	33.00-35.50
Choice:					
600-800 lbs.	.. 33.00-35.00	32.50-34.50	31.25-34.00	30.75-33.75	31.50-33.00
800-1000 lbs.	.. 32.50-35.00	32.00-34.50	31.00-34.00	30.75-33.75	31.00-33.00
Good:					
500-700 lbs.	.. 29.00-33.00	30.00-32.50	28.00-31.25	28.25-30.75	28.50-31.50
700-900 lbs.	.. 28.50-33.00	29.50-32.50	28.00-31.25	28.25-30.75	28.50-31.00
Commercial,					
all wts.	.. 26.50-29.00	26.75-30.00	24.50-28.00	25.00-28.25	26.50-28.50
Utility, all wts.					
..	23.50-26.50	23.00-26.75	22.00-24.50	22.00-25.00	22.50-26.50

Commercial,					
all wts.	.. 23.00-26.50	24.00-27.00	23.00-25.00	23.50-25.50	23.50-26.00
Utility, all wts.					
..	21.50-23.00	21.75-24.00	19.75-23.00	20.50-23.50	21.00-24.00
Canner & cutter,					
all wts.	.. 16.00-21.50	18.00-22.25	16.00-19.75	16.00-20.50	18.00-21.00

Good					
..	25.75-27.00	25.75-27.00	25.00-28.00	25.75-27.25	24.00-25.00
Commercial					
..	24.00-26.50	27.25-28.25	25.00-28.00	25.75-27.25	24.50-26.00
Utility					
..	22.50-24.00	25.00-27.25	23.00-25.00	23.50-25.75	24.50-26.50
Cutter					
..	20.00-22.50	22.50-25.50	19.00-23.00	20.00-23.50	23.00-26.00

Choice & prime					
..	31.00-38.00	37.50-38.00	32.00-36.00	32.00-36.00	31.00-37.00
Com'l & good					
..	25.00-31.00	32.00-37.50	28.00-32.00	26.00-32.00	24.00-31.00

Choice & prime					
..	33.50-37.50	31.00-34.00	30.00-35.00	30.00-34.00	30.00-34.00
Com'l & good					
..	25.00-32.00	28.00-33.50	25.00-31.00	25.00-30.00	23.00-30.00

Choice & prime					
..	30.00-31.00	30.00-31.00	30.50-31.50	30.50-31.25
Good & choice					
..	28.00-30.00	28.00-30.00	28.25-30.50	28.50-30.50

Choice & prime					
..	28.50-29.50	28.00-29.00	26.25-28.00	26.00-28.75
Good & choice					
..	27.00-28.50	26.50-28.00	25.00-26.25	27.50-29.00	26.75-28.75

Good & choice					
..	9.00-11.00	10.00-12.50	9.50-11.00	9.50-12.00	12.00-13.00
Cull & utility					
..	6.00-9.00	7.00-10.00	6.00-9.50	6.00-9.50	7.00-11.50

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending May 31:

CATTLE					
Week Ended	Prev. Week	Week Ended	Prev. Week	Week Ended	Prev. Week
May 31	1951	May 31	1951	May 31	1951
Chicago	15,516	16,657	15,219	15,516	16,657
Kansas City	8,790	9,728	10,433	8,790	9,728
Omaha	18,155	19,380	18,271	18,155	19,380
E. St. Louis	5,169	5,513	7,555	5,169	5,513
St. Joseph	7,588	7,467	5,589	7,588	7,467
St. Louis	8,106	9,745	8,488	8,106	9,745
Wichita	2,696	2,302	1,977	2,696	2,302
New York & Jersey City	6,006	6,215	6,215	6,006	6,215
Okla. City	2,757	2,696	2,181	2,757	2,696
Cincinnati	2,903	3,380	3,146	2,903	3,380
Denver	9,580	9,069	7,171	9,580	9,069
St. Paul	9,889	13,131	9,275	9,889	13,131
Milwaukee	2,980	3,088	2,421	2,980	3,088
Total	100,654	108,296	97,941	100,654	108,296

HOGS					
Week Ended	Prev. Week	Week Ended	Prev. Week	Week Ended	Prev. Week
May 31	1951	May 31	1951	May 31	1951
Chicago	29,870	39,508	35,149	29,870	39,508
Kansas City	12,190	11,320	13,814	12,190	11,320
Omaha	32,667	34,499	35,433	32,667	34,499
E. St. Louis	20,544	27,975	34,880	20,544	27,975
St. Joseph	22,404	17,916	32,963	22,404	17,916
St. Louis	23,221	21,979	29,874	23,221	21,979
Wichita	9,302	9,776	7,835	9,302	9,776
New York & Jersey City	38,524	41,052	41,052	38,524	41,052
Okla. City	11,481	11,907	11,363	11,481	11,907
Cincinnati	12,993	12,384	12,316	12,993	12,384
Denver	10,703	8,015	9,943	10,703	8,015
St. Paul	23,867	25,487	25,434	23,867	25,487
Milwaukee	4,890	5,312	5,066	4,890	5,312
Total	252,662	226,278	294,822	252,662	226,278

SHEEP					
Week Ended	Prev. Week	Week Ended	Prev. Week	Week Ended	Prev. Week
May 31	1951	May 31	1951	May 31	1951
Chicago	1,831	2,045	2,366	1,831	2,045
Kansas City	8,037	8,618	5,872	8,037	8,618
Omaha	10,291	10,745	6,811	10,291	10,745
E. St. Louis	2,115	2,197	1,418	2,115	2,197
St. Joseph	5,318	6,230	2,579	5,318	6,230
St. Louis	3,346	3,947	1,552	3,346	3,947
Wichita	9,302	3,878	2,710	9,302	3,878
New York & Jersey City	31,748	30,938	30,938	31,748	30,938
Okla. City	2,324	2,315	2,932	2,324	2,315
Cincinnati	134	839	581	134	839
Denver	8,213	6,243	2,108	8,213	6,243
St. Paul	2,059	2,516	702	2,059	2,516
Milwaukee	179	218	221	179	218
Total	84,807	49,791	60,790	84,807	49,791

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, June 5, were as follows:

CATTLE					
Steers, gd. & ch.	.. \$31.50@32.25				
Comm. & gd.				
Heifers, util. & comm.				
Cows, com'l				
Cows, utility				
Cows, can. & cut.				
Bulls, util. com'l				
VEALERS:					
Prime	\$38.00			
Gd. & pr.	32.00@37.00			
Ut. & com.	21.00@32.00			
Cull	16.00@20.00			
HOGS:					
Gd. & ch.	17.00@23.00	22.20@22.50		
Cows, 400/down	16.75@17.75			
LAMBS:					
Spring, gd. to pr.	\$30.00@31.00			

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended May 29:

Cattle	Calves	Hogs	Sheep
Salable	130	566	410
Total (incl. directs)	4,021	1,865	16,853

*Including hogs at 31st street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods.

RECEIPTS

May 29	1,917	712	12,340	1,612
May 30
May 31	569	80	1,857	1,711
June 2	14,088	407	14,468	3,176
June 3	5,500	300	14,000	1,000
June 4	9,500	400	15,500	2,500
June 5	22,000	400	13,200	2,500
Week so				
far	31,272	1,480	60,295	11,122
Wk. ago	32,464	1,807	51,727	10,848
Yr. ago	20,716	1,330	61,127	3,867
Yrs. ago	31,225	2,163	52,482	4,307
*Including 243 cattle, 11,367 hogs				
and 7,619 sheep direct to packers.				

STOCK

at the Okla.
for current

Hogs Sheep
2,340 1,431

1,857 1,706
4,468 3,112
4,000 1,000
8,500 2,200
3,200 25,000

10,102 11,122
1,127 10,840
1,127 3,970
2,483 4,407
11,367 hogs
packers.

4,592 571

492 51
3,295 640
2,000 400
3,000 200
3,000 200

2,942 1,202
10,796 1,700
6,703 94
7,642 476

1951
15,400
1,138
58,847
3,047

8,264
6,138
287

34,506

1,202
1,700
94
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1951
15,400
1,138
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94
476

1951
15,400
1,138
58,847
3,047

8,264
6,138
287

34,506

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, May 31, 1952, as reported to The National Provisioner:

CHICAGO

Armour, 5,295 hogs; Swift, 463 hogs; Wilson, 1,928 hogs; Agar, 5,535 hogs; Shippers, 11,285 hogs; and others, 16,655 hogs.
Total: 15,516 cattle; 1,375 calves; 2,876 hogs; 1,831 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,126	454	3,220	2,537
Swift	1,796	449	4,188	3,196
Wilson	361	...	2,280	...
Butchers	3,311	7	892	...
Others	280	...	1,612	2,304
Total	7,880	910	12,190	8,037

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	5,193	9,480	1,556	...
Swift	3,392	5,764	2,071	...
Wilson	4,933	6,992	2,571	...
Corbuser	1,527	4,166	1,419	...
Eagle	416
Or Omaha	216
Hoffman	74
Rothchild	261
John Roth	593
Kingman	1,012
Merchants	90
Midwest	101
Omaha	328
Union	515
Others	11,349
Total	18,686	37,751	7,617	...

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	1,291	789	6,308	985
Swift	1,646	1,275	6,187	1,130
Hunter	168	...	3,762	...
Hell	1,659	...
Krey	511	...
Laclede	1,286	...
Selhoff	831	...
Total	3,105	2,064	20,544	2,115

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	2,084	125	10,656	2,625
Armour	2,455	228	7,403	249
Others	3,918	222	2,647	3,360
Total*	8,457	575	20,906	6,234

*Does not include 3,938 hogs and 2,444 sheep bought direct.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,240	5	7,219	325
Cudahy	2,539	...	9,375	804
Swift	2,028	...	5,830	899
Butchers	204	2
Others	7,210	10	2,134	90
Total	15,521	17	22,558	2,118

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	885	96	3,402	3,271
Guggenheim
Dunn	49
Deld	74
Sunflower	11
Pioneer
Excel	566
Others	788	...	387	636
Total	2,373	96	4,447	3,907

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,307	88	1,489	721
Wilson	718	109	1,443	1,011
Butchers	67	...	1,212	...
Total*	2,112	188	4,144	833

*Does not include 437 cattle, 20 calves, 733 hogs and 592 sheep sold direct.

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	179
Kahn's
Lohrey
Meyer
Schlachter	55	40
Northside
Others	1,758	997	12,793	532
Total	1,813	1,037	12,793	711

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	921	46	1,486	2,778
Swift	1,286	21	2,096	3,015
Cudahy	767	11	2,082	681
Wilson	683
Others	3,988	70	2,195	632
Total	7,625	157	7,850	7,106

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	3,258	1,854	11,346	845
Bartusch	686
Cudahy	774	180	...	321
Rifkin	741	30
Superior	1,112
Swift	3,118	2,722	12,521	808
Others	2,653	1,338	13,626	506
Total	11,942	6,124	37,503	2,564

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	997	597	1,048	3,721
Swift	1,239	513	1,325	5,921
Blue Bonnet	413	43	390	...
City	286	9	29	...
Rosenthal	58	1	5	2
Total	2,983	1,163	2,797	9,644

MILWAUKEE

	Cattle	Calves	Hogs	Sheep
Plankinton
Armour
Others	3,499	5,000	5,327	180
Total	3,499	5,000	5,327	180

TOTAL PACKER PURCHASES

	Week ended May 31	Prev. Week	Cor. Week 1951
Cattle	161,512	167,859	105,583
Hogs	218,686	244,260	201,403
Sheep	52,897	51,975	47,188

CORN BELT DIRECT TRADING

Des Moines, Ia., June 5, 1952
Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:
160-180 lbs.\$17.25@19.65
180-240 lbs. 19.25@20.35
240-300 lbs. 18.85@20.35
300-360 lbs. 18.40@19.95

Sows:
270-360 lbs. 18.00@19.10
440-550 lbs. 15.75@17.75

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Same day last wk. actual
May 30	Holiday	...
May 31	34,000	29,000
June 2	45,000	35,000
June 3	49,000	58,500
June 4	35,000	33,000
June 5	55,000	52,000

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended May 31, with comparisons, are shown in the following table:

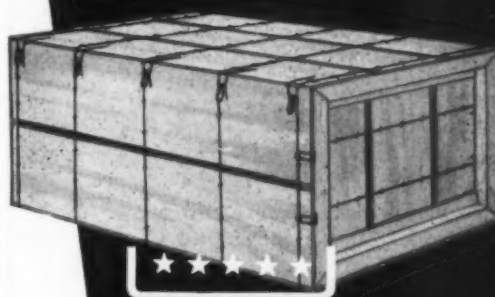
	Cattle	Hogs	Sheep
Week to date	193,000	359,000	114,000
Previous week	212,000	441,000	142,000
Same wk. 1951	181,000	471,000	131,000
1952 to date	4,484,000	12,195,000	3,157,000
1951 to date	4,641,000	11,795,000	2,776,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending May 29:

	Cattle	Calves	Hogs	Sheep
Los Angeles	5,881	375	2,049	...
N. Portland	1,460	260	1,700	1,550
S. Francisco	600	136	2,150	7,330

MEET YOUR MEAT PACKING PROBLEM WITH



General ALL-BOUNDS

- ★ Help provide for fast refrigeration.
- ★ All-Bounds are easy to pack and unpack.
- ★ They over-pack 5% to 10% more products.
- ★ All-Bounds are easy to handle. The cleated ends provide firm, sure grip.
- ★ General All-Bounds have high-stacking strength! They are easy to palletize.

General BOX COMPANY

GENERAL OFFICES:
1871 MINER STREET, DES PLAINES, ILL.
DISTRICT OFFICES AND PLANTS: Cincinnati, Denville, N. J., Detroit, East St. Louis, Kansas City, Louisville, General Box Company of Mississippi, Meridian Miss., Milwaukee, Sheboygan, Winchendon. Continental Box Company, Inc.: Houston, Dallas.

LIVESTOCK PRICES AT 9 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at nine leading markets in Canada during the week ended May 24 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS Gr. B ¹ Dressed	LAMBS Good Handyweights
Toronto	\$25.46	\$25.00	\$25.60	\$37.88
Montreal	26.00	22.45	25.60	
Winnipeg	23.92	28.50	24.85	22.00
Calgary	22.55	28.90	23.55	21.56
Edmonton	21.60	32.50	24.60	26.00
Lethbridge	21.25		23.25	
Pr. Albert	21.10	23.50	23.35	22.00
Saskatoon	20.50	23.00	23.60	
Vancouver		30.25		25.00

¹Dominion Government premiums are not included.

Order Buyer of Live Stock

L. H. McMURRAY, Inc.

*40 Years' Experience
on the Indianapolis Market*

**INDIANAPOLIS • FRANKFORT
INDIANA**

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**SUMMER TIME
IS**

LARD FLAKE TIME

Hydrogenated LARD FLAKES, when added to lard, insure a firm, finished product, a MUST during the hot weather.

Avail yourself of our laboratory facilities, free of charge.

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THE E. KAHN'S SONS CO.
Cincinnati 25, Ohio
Kirby 4000

Stahl-Meyer

MAKERS OF

FERRIS HICKORY SMOKED HAM & BACON

Stahl-Meyer

FRESH-FLAVOR CANNED MEATS
READY-TO-EAT MEATS

OLD TIME LUNCHEON MEATS

EXECUTIVE OFFICES

172 EAST 127TH ST., NEW YORK 35, N.Y.

PLANTS IN: BROOKLYN, N.Y. • PEORIA, ILL. • COFFEYVILLE, KANS.

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER		Carcasses	BEEF CURED:	
Week ending May 31, 1952.	10,763		Week ending May 31, 1952.	9,301
Week previous	12,384		Week previous	8,322
Same week year ago	7,563		Same week year ago	12
COW:			PORK CURED AND SMOKED:	
Week ending May 31, 1952.	914		Week ending May 31, 1952.	534,323
Week previous	1,040		Week previous	611,401
Same week year ago	1,002		Same week year ago	727,046
BULL:			LARD AND PORK FATS:	
Week ending May 31, 1952.	458		Week ending May 31, 1952.	15,000
Week previous	527		Week previous	8,000
Same week year ago	433		Same week year ago	172,000
VEAL:			LOCAL SLAUGHTER	
Week ending May 31, 1952.	10,836		CATTLE:	
Week previous	10,957		Week ending May 31, 1952.	6,000
Same week year ago	8,819		Week previous	7,400
LAMBS:			Same week year ago	6,233
Week ending May 31, 1952.	22,019		CALVES:	
Week previous	28,032		Week ending May 31, 1952.	7,000
Same week year ago	15,921		Week previous	8,117
MUTTON:			Same week year ago	8,900
Week ending May 31, 1952.	2,705		HOGS:	
Week previous	3,180		Week ending May 31, 1952.	38,281
Same week year ago	765		Week previous	44,700
HOG AND PIG:			Same week year ago	41,602
Week ending May 31, 1952.	14,082		SHEEP:	
Week previous	8,100		Week ending May 31, 1952.	31,700
Same week year ago	10,151		Week previous	37,745
PORK CUTS:			Same week year ago	30,303
Week ending May 31, 1952.	1,325,493		COUNTRY DRESSED MEATS	
Week previous	1,339,861		VEAL:	
Same week year ago	2,123,979		Week ending May 31, 1952.	2,519
BEEF CUTS:			Week previous	4,400
Week ending May 31, 1952.	81,036		Same week year ago	2,505
Week previous	118,050		HOGS:	
Same week year ago	493,382		Week ending May 31, 1952.	1
VEAL AND CALF CUTS:			Week previous	2
Week ending May 31, 1952.	5,000		Same week year ago	1
Week previous	7,500		LAMB AND MUTTON:	
Same week year ago	64,452		Week ending May 31, 1952.	54
LAMB AND MUTTON CUTS:			Week previous	94
Week ending May 31, 1952.	752		Same week year ago	51
Week previous				
Same week year ago	9,192			

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ending May 31 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	6,606	7,032	38,524	31,748
Baltimore, Philadelphia	4,103	1,344	24,813	728
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	7,432	887	49,400	3,643
Chicago Area	17,425	4,169	56,138	11,707
St. Paul-Wisconsin	17,077	17,951	82,874	5,284
St. Louis Area ²	7,444	6,379	54,156	6,740
Sioux City	8,830	1	24,423	3,763
Omaha	20,278	176	48,257	13,760
Kansas City	7,193	2,100	24,855	9,462
Iowa & So. Minnesota ³	14,908	2,029	158,498	20,284
SOUTHEAST ⁴	4,298	1,698	16,492	25
SOUTH CENTRAL WEST ⁵	17,335	3,072	54,331	22,560
ROCKY MOUNTAIN ⁶	8,920	248	11,094	8,545
PACIFIC ⁷	16,074	1,043	24,325	25,042
Grand Total	157,961	47,820	668,180	163,211
Total Previous Week	173,513	50,979	702,581	180,578
Total Same Week 1951	154,881	52,201	738,735	180,248

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Fort Worth, Texas. ⁶Includes Denver, Colorado, Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended May 29:

	Cattle	Calves	Hogs
Week ending May 29	1,345	317	5,733
Week previous (five days)	1,307	509	6,099
Corresponding week last year	904	527	5,197

YOUR DOORWAY TO GREATER PROFITS!

KOCH INSULATED SMOKEHOUSE DOORS

- Dependable fireproof insulation saves fuel and eliminates that cold spot which forms behind uninsulated doors.
- Heavy-duty ball-bearing hinges. 3-point sure-tight fastener with single release lever.
- Heavy, welded steel construction.
- Each job fabricated to customer's order. Shipped completely assembled, mounted in heavy angle iron frame.

Let KOCH quote on insulated doors for your smokehouse. Write today, giving either (1) clear door opening inside frame, or (2) size of masonry opening in which frame must fit.

KOCH SUPPLIES

2520 Holmes St.

Kansas City 8, Mo.

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No King
Ever Ate Better!



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Ham • Bacon • Sausage • Canned Meats
Pork • Beef • Lamb

MEATS



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Packing Plants:
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HYGRADE'S
BEEF • VEAL • LAMB
PORK

HYGRADE'S
ALL-BEEF
FRANKFURTERS

HYGRADE'S
ORIGINAL
WEST VIRGINIA
CURED HAM

HYGRADE'S
HONEY BRAND
HAMS & BACON

HYGRADE'S
CORNED BEEF
AND TONGUE

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in name...
high grade in fact!

...also a complete line
of Hygrade's Frozen Meats,
Pre-Cooked Frozen Foods
and Canned Meats

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EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16



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and
GLASSINE
PAPERS

SMOKED MEAT
WRAPPERS

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We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletins—issued Regularly.

FOLLOWING IS A LIST OF EQUIPMENT TO BE LIQUIDATED FROM THE DISCONTINUED DEPARTMENT OF A SOUTHERN PACKING PLANT.

- 4820—1-HAIRER: Anco 2551, 5 H.P. motor, excellent condition. Bids requested
- 4827—HOG HOIST: Bos. Vertical, 3 HP.
- 4828—LONG BEEF HOOKS: (300) "
- 4829—SHORT BEEF HOOKS: (500) "
- 4830—HOG SCALDING VATT: Cypress, 10'x8'x38"
- 4831—SKINNING KNIFE: Jarvis, electric with extra blades
- 4832—MIXER: Bos. 7002, stainless steel lined, stainless steel shafts, stainless paddles, bottom dump, jacketed for heating or cooling, 7 1/2 HP. mtr.
- 4833—MIXER: Globe, 7002, 7 1/2 HP. mtr.
- 4834—MIXER: Buffalo, 21, 2002 cap., 5 HP. mtr.
- 4835—KUTMIXER: Hotman, 3002 cap., no motor
- 4836—SILENT CUTTER: 2002 cap., no motor
- 4837—ROTOCUT: Globe, 2002 cap., set of knives and knife holder for sharpening, excellent condition
- 4838—SMOKE UNIT: Lipton 28, serial 217
- 4839—STEAMERS: Van, automatic, 3 compartments, model F
- 4840—FLAT COILS: Galvanized, 8'x19 pipes high, 1 1/2" pipe, 6'x1 1/2" pipes high, 1 1/2" pipe
- 4841—FLAKE ICER: York, 1 ton cap.
- 4842—QUICK FREEZE CABINET: 7 1/2 HP. Freon compressor pulls, 40 deg. in 70 minutes. Cabinet holds 400 12 oz. packages
- 4843—FREON COMPRESSORS: 1 1/2 HP., 3 HP., 7 1/2 HP., excellent condition
- 4844—SCALE: Weight-o-graph, 4002 cap. by 1/2 grad. stainless steel pan
- 4845—MIXER: 7002 cap. jacketed, 7 1/2 HP.
- 4846—PILLER: Mfg. Co. 6 pockets, bronze contact parts
- 4847—CENTRIFUGAL PUMP: 10 HP., 350 G.P.M. at 70' head
- 4848—PRESSURE TANK: 350 gals. black iron
- 4849—BOILER: Clever Brooks, oil fired, 70 HP., 150 W.P., 10 months usage
- 4850—EXHAUST BOX: 6' long, 6' wide to take up to 23 cans
- 4851—TOWNSEND SKINNER: 227 with sticks
- 4852—SMOKEHOUSE: 350 gals. black sticks

Other Items of Equipment Available

- 4820—COOKING TANK: Anco 2279, for 42" sticks. Little used. Bids requested
- 4818—PACKAGING MACHINE: Hansen, model 4-B, transformer wrapped, chug discharge, electric eye \$3450.00
- 4816—FROZEN MEAT SLICER: Ace—complete with motor
- 4815—DRUMS: (200) Galv. two handles, 22" dia. x 28" deep. 3502 cap. Used. Bids requested
- 4812—HASHER WASHER: 23 Buja, 30"x10" cyl. 15 H.P. 1800 r.p.m. motor
- 4814—LARD PRESS: Globe, 500 ton hydraulic, complete with pump
- 4811—COOKER: Anco 5x10, with gear drive, with condenser, crackling pan & screens
- 4824—CASER: Standard Knapp, 48" wide to cans, packed 4x12 for 300x107 cans, complete less motor
- 4808—SAW: All American, 13 1/4" throat, 16" wheel, stainless steel stationary table with motor
- 4800—LARD PRESS: Thomas Albright Co. 18" dia. basket, hand operated hydraulic
- 4795—GRINDER: Sanders 206, 6-V belt pulley, feed hopper, 3 plates with 5 H.P. motor
- 4794—SILENT CUTTER: 238-B with direct connected 15 H.P. motor
- 4790—COMPRESSOR: Ammonia-Howe, 6 ton cap., with shell & tube condensers—receiver, 10 H.P. motor
- 4732—AIR COMPRESSOR: Ingersoll Rand Vertical, two 8" cast pistons, 48" wide to cans, automatic unloader, 7 belt V-drive, 40 H.P. motor & compensator
- 4727—GRINDER: Buffalo 268-B, with motor & starter. Knives and plates
- 4690—CUBE STEAK MACHINES: (2) Teniers, model "L" 1 1/2 H.P. motor, ea.
- 4079—HAM PUMP: Griffith, motor driven with table

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U. S. Yards, Chicago 9, Ill.

CLiffside 4-6900

BARLIANT & CO.

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Undisplayed; set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00; additional words 15c each. Count ad-

dress or box numbers as 6 words. Headline 75c extra. Listing advertisements 75c per line. Displayed, \$9.25 per inch. Contract rates on request

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EQUIPMENT FOR SALE

14—Anderson Expellers, all sizes.
1—Mech. Mfg. Co. 5' x 10' Cooker-Melter.
6—150, 350, 500, 500 gal. Depp Seamless Kettles.
1—Davenport #1A Dewaterer, motor driven.
1—Bone Crusher, 24" dia. drum.
We also have a large stock of S/B, Aluminum and Copper Kettles, Storage Tanks, Filter Presses, Grinders, Silent Cutters, Stuffers, etc.
Only a partial listing.
CONSOLIDATED PRODUCTS CO., INC.
14 Park Row BA 7-0000 New York 23, N.Y.

CHEVROLET TRUCK: For sale, one 1950 Chevrolet truck like new, with 15 1/2 foot sterifoam insulated and refrigerated body, equipped with rails for beef and shelving for small products. Truck has 2 speed transmission, overdrive and 8.25 x 20 tires. Price complete, \$3500.00. QUEEN CITY Packing Co., Dickinson, North Dakota.

★ ANDERSON EXPELLERS ★
All models. Rebuilt, guaranteed, or AS IS. PITTOCK & ASSOCIATES, Glen Riddle, Penn.

FOR SALE: Used feed screw and cylinder for Buffalo Model No. 66-B, in good condition and good value. FS-253, THE NATIONAL PROVIDER, 15 W. Huron St., Chicago 10, Ill.

SILENT CUTTER, B-23, for sale. 5 H.P. single phase motor. 4 years old. In excellent condition. W. E. Bonnice, 1280 Wyoming Ave., Forty Fort, Pennsylvania.

EQUIPMENT WANTED

WANTED: ANDERSON Duo Expeller, 500 ton curb press, 5x12 cooker and 3x12 lard roll. EW-33, THE NATIONAL PROVIDER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Late model Hensel tying machine and Dohn and Nelke skinless sausage machine in perfect condition. W-244, THE NATIONAL PROVIDER, 15 W. Huron St., Chicago 10, Ill.

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U. S. Government inspected, one bed plant, situated on 2.55 acres in north Augusta, S. C., on the Savannah river, 100 yds. from RR siding with additional space of partially completed hog kill or another cooler.
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Located in Wichita, Kansas. Government inspected. Adjacent to public stockyards. Pens for 500 live cattle. Completely equipped, 2 cooker dry rendering plant, 4 beds capable of 40 head per hour, experienced labor available. Cooler space for up to 700 cattle. Railroad siding on Wichita terminal serving 4 railroads, all sections of country. Good cattle supply. Reasonable rent. Write for particulars. FR-254, THE NATIONAL PROVIDER, 15 W. Huron St., Chicago 10, Ill.

FOR RENT: Boning room with conveyor for meat and bones, freezer space, storage space, railroad siding. U.S. government inspection. FR-78 THE NATIONAL PROVIDER, 18 East 41st St., New York 17, N. Y.

PLANTS FOR SALE

FOR SALE OR RENT: Wholesale meat and sausage plant. Special Features: cooler first floor, 1,152 sq. ft., basement 1,350 sq. ft.; 3 smokehouse chambers; sausage manufacturing equipment; monorail overhead conveyor system; 12 steel conveyor racks; ham presses; scales; large working and storage areas; loading yard and dock; 10 truck garage; 5 delivery trucks; living quarters on premises. For appointment call SELEY 3-0000. Zuegel Packing Company, 2413 West Roosevelt Road, Chicago 8, Illinois.

FOR SALE or LEASE
Slaughterhouse, beef and calf kill, with potential hog kill, in progressive, fast expanding southern city. Reason: Other interests. FS-111, THE NATIONAL PROVIDER, 18 East 41st St., New York 17, N. Y.

Eight-room fully equipped meat packing plant, nine-room two-story stucco home and 20 acre grove which includes 80 acres land. Business is 35 years old and owner would like to retire. Business is centered on the Florida east coast and is conveniently located to all points of delivery. Price \$100,000.00. Write Box 37, Malabar, Florida.

BUSINESS OPPORTUNITIES

WANTED: A high class popular selling magazine for exclusive distribution in Worcester county, Worcester, Massachusetts. W-255, THE NATIONAL PROVIDER, 15 W. Huron St., Chicago 10, Ill.

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For packing plant adjacent to Terminal Market in deep South, just outside city limits of New Orleans. Excellent transportation facilities. All land owned by Stock Yards Company and a very attractive and mutually advantageous proposition can be offered to interested and responsible parties. For information write Manager,

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ASSISTANT TO PRESIDENT OR MANAGER: Do you need a high caliber executive, complete knowledge of all phases of operations and management, willing to demonstrate ability before definite commitment? Your only investment travel and living expenses. W-233, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF SUPERINTENDENT: 23 years' practical and business experience: Production, costs, buying, breaking, local and chain store sales, carlot shipments to east. Complete understanding of all operations. Capable of selling large volume and making money. W-225, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER: 30 years' experience in all phases of the packing industry. Experience covers large and small plants from the actual purchasing of livestock, supervision of operations and sales. W-247, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BUTCHER: 20 years' experience in the slaughter of beef, veal, lamb. Capable of running killing mag. Will go anywhere. W-249, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER AVAILABLE: Thoroughly experienced in management, sales and all operations. Can act as own sales manager. W-235, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PORK SUPERINTENDENT: Casings, edible and inedible, also other departments. A-1 reference. W-236, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

WORKING SAUSAGE FOREMAN: Able to assume supervisory responsibilities for medium size plant in middle west. State packing house experience, salary expected and when available. W-251, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

DISTRICT MANAGER WANTED

ONE OF THE COUNTRY'S LARGEST AND OLDEST FOOD CHEMICAL PROCESSORS, WANTS A DISTRICT SALES MANAGER FOR CHICAGO AND ADJACENT MIDWESTERN TERRITORIES. MAN WE WANT MUST HAVE MINIMUM OF 5 TO 10 YEARS' EXPERIENCE. SELLING TO THE LARGE AND MEDIUM SIZED MEAT PACKERS AND SAUSAGE MANUFACTURERS. MUST BE ABLE TO SERVICE 150-200 ACCOUNTS AND SUPERVISE 4 TO 6 SALESMEN. COMPENSATION WILL BE SALARY. PLUS BONUS BASED ON VOLUME PLUS OVER-RIDING ON SALESMEN. ANNUAL INCOME SHOULD BE \$15,000 TO \$25,000. REPLY SHOULD CONTAIN COMPLETE EDUCATION AND BUSINESS HISTORY. ALL REPLIES STRICTLY CONFIDENTIAL.

W-228,

THE NATIONAL PROVISIONER

15 W. Huron St. Chicago 10, Ill.

PLANT SUPERINTENDENT

For new B.A.I. plant having capacity of 4,000 hogs and 1,000 cattle weekly. Located in mid-west. Kindly state qualifications and submit references. All replies confidential. W-238, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SPICE SALESMAN: Experienced, with a following. Wanted by well-established soluble spice company to cover Michigan, Pennsylvania, and Ohio. Liberal commission. W-239, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

RENDERING PLANT MANAGER: Wanted for modern 2-cooker plant in midwest. Applicant must furnish full information, experience, references, etc. Excellent opportunity for right party. W-248, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES MANAGER: If you're the right man, don't worry about compensation. In addition we offer attractive profit sharing and insurance plan. Must be experienced in supervising salesmen. Reply today. Give all particulars. W-252, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

GENERAL SUPERINTENDENT wanted to take care of an up-to-date packing plant. Approximately 300 employees in plant with a good departmental organization. Must be familiar with a beef kill, pork kill, pork cutting and with a well developed experience as small packer superintendent. W-250, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES REPRESENTATIVES wanted. Leading high rated old established importer and manufacturer of natural spices and seasonings has sales territories open for commission men with established contacts in the sausage field who represents non-competing lines. National distribution. Replies confidential. Give full details, territory covered, lines represented, for how long. W-246, THE NATIONAL PROVISIONER, 15 E. 41st St., New York 17, N. Y.

HOG KILL FOREMAN wanted to take charge of floor killing 10/20,000 hogs weekly. Good opportunity with well established, independent packer in midwest. Must be able to maintain high yields, train and handle help efficiently. W-243, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BROKERS WANTED: Modern aggressive Chicago sausage plant wants out-of-town representation on smoked meats and sausages. W-251, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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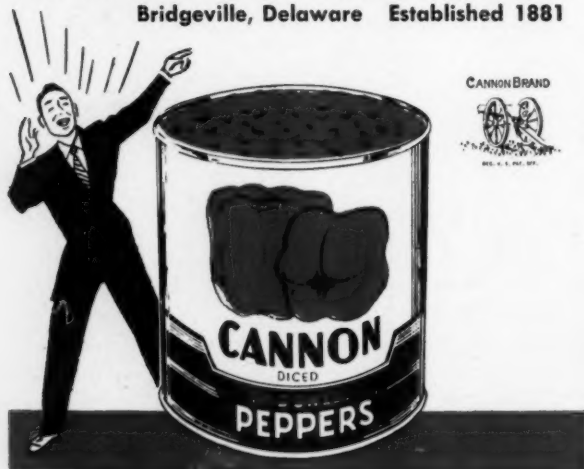
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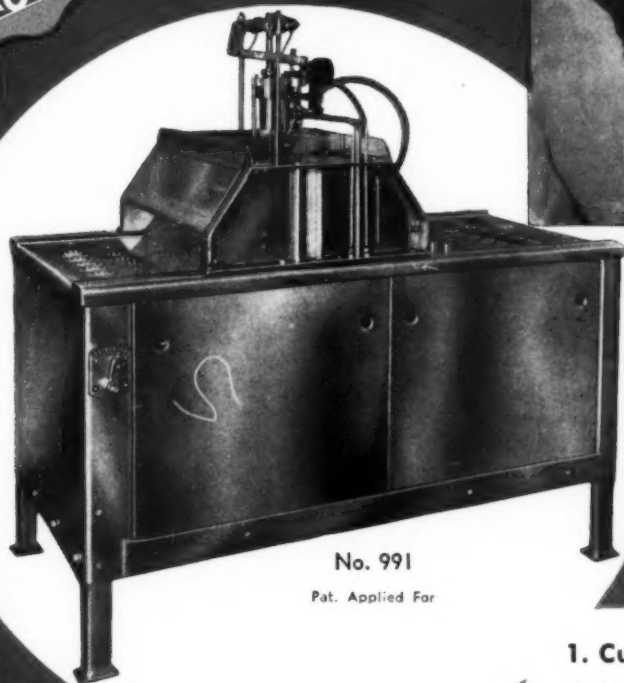
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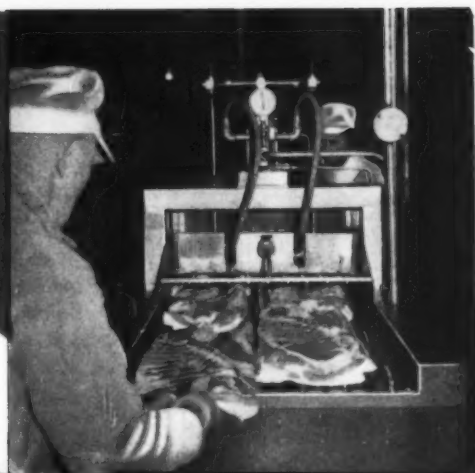
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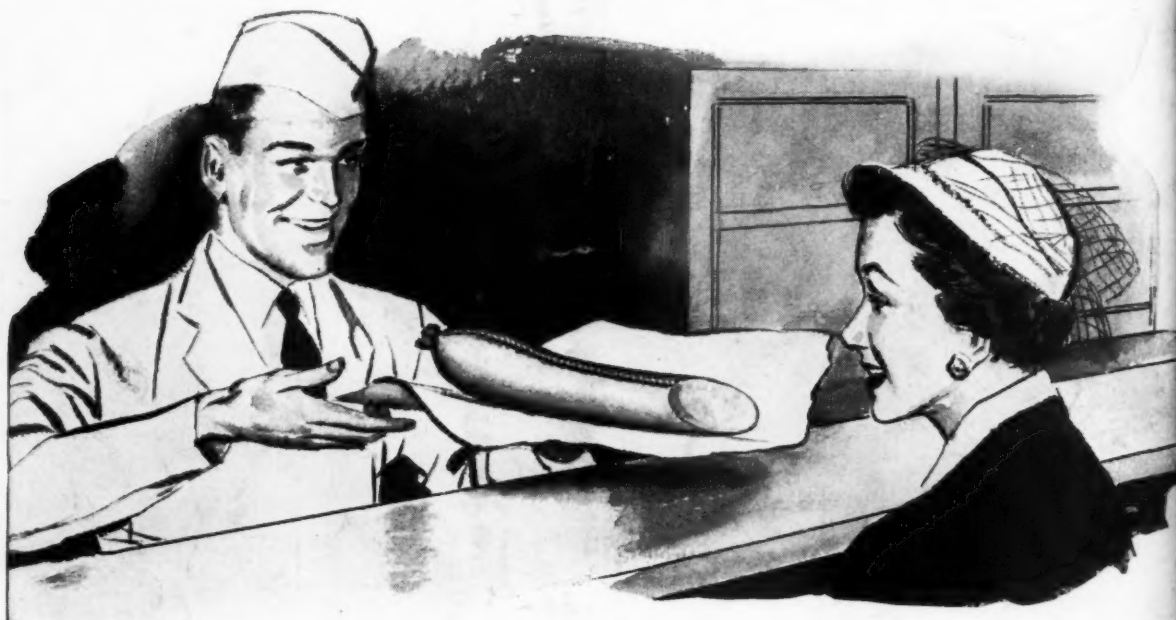
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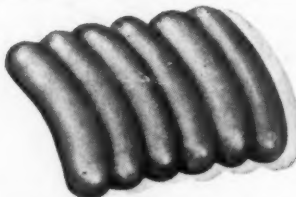
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